

# Lavender ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (71.4%)  | 80 %  | 3   |
| Grain | Strzegom Wiedeński   | 1 kg (17.9%)  | 79 %  | 10  |
| Grain | Płatki owsiane       | 0.2 kg (3.6%) | 60 %  | 3   |
| Grain | płatki żytnie        | 0.2 kg (3.6%) | 60 %  | 3   |
| Grain | Karmelowy Czerwony   | 0.2 kg (3.6%) | 75 %  | 59  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | x09326 | 150 g  | 15 min | 4.8 %      |

## Extras

| Type | Name    | Amount | Use for | Time  |
|------|---------|--------|---------|-------|
| Herb | Lawenda | 20 g   | Boil    | 5 min |