

Świerkowy Bór - Herbal Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (60%)	80 %	9
Grain	Pszeniczny	2 kg (40%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (Polish Hops)	25 g	50 min	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy Świerku	150 g	Boil	5 min
Flavor	Pędy Świerku	100 g	Secondary	5 day(s)

Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-20 st. C)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (110g cukru w 500 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 10-18 st. C.

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