

## #54 Herbal Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **3.2**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **8.1 liter(s)**
- Trub loss **4 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **10 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **6.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	0.87 kg (52.3%)	85 %	4
Grain	Pilznieński	0.61 kg (36.6%)	81 %	4
Grain	Płatki pszoniczne	0.185 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	5 g	60 min	13.1 %
Aroma (end of boil)	Ekuanot	5 g	15 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	70 ml	---

### Extras

Type	Name	Amount	Use for	Time
Herb	Mięta pieprzowa	9 g	Boil	10 min
Herb	Lawenda	6 g	Boil	10 min

Herb	Trawa cytrynowa	5 g	Boil	10 min
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