

Herbacyany Ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **6.2**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.6 kg (78.9%) | 79 % | 6 |
| Grain | Abbey Malt Weyermann | 0.64 kg (14%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.32 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 32 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 24 g | 40 min | 4 % |
| Boil | Lublin (Lubelski) | 24 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.2 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Earl Grey | 160 g | Secondary | 7 day(s) |