

# Herbata

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **2.9**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński klepiskowy bruntal	2 kg (54.8%)	81 %	4
Grain	płatki ryżowe	1.5 kg (41.1%)	70 %	0
Grain	Słód diastatyczny	0.05 kg (1.4%)	81 %	3
Grain	Carared	0.1 kg (2.7%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	20 min	10 %
Whirlpool	Sorachi Ace	20 g	0 min	10 %
Dry Hop	Sorachi Ace	10 g	1 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Sencha	100 g	Secondary	1 day(s)
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## Notes

- Kleikowanie ryżu - 30 minut  
*Sep 18, 2018, 8:47 PM*