

## Nuts

- Gravity **10.3 BLG**
- ABV ---
- IBU **25**
- SRM **7.8**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **13.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.2 liter(s)**
- Total mash volume **6.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **5.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (86.5%)	85 %	7
Grain	Monachijski	0.2 kg (11.5%)	80 %	16
Grain	Strzegom Karmel 300	0.035 kg (2%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Equinox	7 g	5 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Orzech Laskowy	50 g	Boil	20 min

### Notes

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

- Orzechy lekko zmielone w blenderze.  
*Oct 7, 2015, 7:00 AM*