

Test

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **35.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **31.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.85 kg (32%)	80 %	5
Grain	Pilzneński	2.85 kg (32%)	81 %	4
Grain	Płatki owsiane	0.7 kg (7.9%)	85 %	3
Grain	Biscuit Malt	0.6 kg (6.7%)	79 %	45
Grain	Fawcett - Crystal	0.5 kg (5.6%)	70 %	160
Grain	Fawcett - Pale Chocolate	0.5 kg (5.6%)	71 %	600
Grain	Weyermann - Chocolate Wheat	0.5 kg (5.6%)	74 %	788
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Grain	Weyermann - Carafa III Special	0.2 kg (2.2%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	7.9 %
Boil	Columbus/Tomahawk/Zeus	13 g	60 min	14.6 %

Notes

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

- Carafa III Special i jęczmień dopiero na wygrzew
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