Herbaciany 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)