

## #73 Służewieckie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **6.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 11  |

### Hops

| Use for             | Name                      | Amount | Time     | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil                | Citra USA 2019 granulat   | 10 g   | 60 min   | 13.1 %     |
| Boil                | Citra USA 2019 granulat   | 10 g   | 30 min   | 13.1 %     |
| Boil                | Pacifica NZ 2019 granulat | 15 g   | 30 min   | 3.6 %      |
| Aroma (end of boil) | Pacifica NZ 2019 granulat | 15 g   | 50 min   | 3.6 %      |
| Dry Hop             | Pacifica NZ 2019 granulat | 20 g   | 5 day(s) | 3.6 %      |
| Dry Hop             | Citra USA 2019 granulat   | 80 g   | 5 day(s) | 13.1 %     |

### Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP653 - Brettanomyces lambicus | Ale  | Liquid | 35 ml  | White Labs |