

# Zresztektor

- Gravity **18.2 BLG**
- ABV ---
- IBU **23**
- SRM **21.1**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **31.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (59.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1.2 kg (15.3%)	79 %	16
Grain	Strzegom Wiedeński	0.95 kg (12.1%)	79 %	10
Grain	BESTMALZ - Best Melanoidin	0.55 kg (7%)	75 %	70
Grain	Caraaroma	0.25 kg (3.2%)	78 %	300
Grain	Strzegom Karmel 300	0.2 kg (2.5%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	9.5 %
Boil	Tradition	30 g	20 min	4.5 %
Boil	Tradition	15 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Urquell	Lager	Slant	600 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka	300 g	Boil	15 min