

## #141 Zychowe

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **28.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **77C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt pilzneński	5 kg (80.6%)	80 %	3.8
Grain	Viking Malt owsiany	1 kg (16.1%)	61 %	5
Grain	Viking Malt Cookie	0.2 kg (3.2%)	80 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra USA 2020 granulát	10 g	30 min	12.6 %
Aroma (end of boil)	Citra USA 2020 granulát	10 g	10 min	12.6 %
Dry Hop	Citra USA 2020 granulát	30 g	7 day(s)	12.6 %

### Yeasts

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