

Anorektyk

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **12**
- SRM **7.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------------|-------|------|
| Grain | Strzegom Pilzneński | 0.9 kg (31.4%) | 80 % | 4 |
| Grain | Żytni | 0.35 kg (12.2%) | 85 % | 8 |
| Grain | Pszeniczny | 0.85 kg (29.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.35 kg (12.2%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.125 kg (4.4%) | 79 % | 45 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (8.7%) | 79 % | 16 |
| Grain | Extra black | 0.0375 kg (1.3%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-------|------------|
| Boil | Citra | 15 g | 8 min | 12 % |
| Boil | Mosaic | 15 g | 8 min | 10 % |