

Zazrak

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **5.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (77.8%) | 79 % | 6 |
| Grain | Melanoiden Malt | 0.5 kg (5.6%) | 80 % | 39 |
| Grain | Strzegom Golden Ale | 1 kg (11.1%) | 80 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 15 g | 50 min | 10 % |
| Boil | Sorachi Ace | 15 g | 30 min | 10 % |
| Boil | Sorachi Ace | 15 g | 15 min | 10 % |
| Boil | Comet | 20 g | 45 min | 8.3 % |
| Boil | Sorachi Ace | 55 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 500 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | Laktoza | 500 g | Boil | 5 min |

| | | | | |
|--------|--------|--------|-----------|----------|
| Flavor | Maliny | 1500 g | Secondary | 5 day(s) |
|--------|--------|--------|-----------|----------|