

# Zimorodek

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **10.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **55 C**, Time **10 min**

## Mash step by step

- Heat up **33.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **39.1 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	10 kg (74.1%)	83 %	6
Grain	Karmelowy Czerwony	1.5 kg (11.1%)	75 %	59
Grain	Cara Gold Castlemalting	1 kg (7.4%)	78 %	120
Grain	Cara Body Viking	0.5 kg (3.7%)	75 %	8
Grain	Pszeniczny	0.5 kg (3.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %
Boil	East Kent Goldings	50 g	30 min	4.6 %
Boil	East Kent Goldings	50 g	10 min	4.6 %
Boil	Galaxy	50 g	5 min	17.4 %
Dry Hop	Galaxy	50 g	14 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Dry	23 g	Fermentis
-------------	-----	-----	------	-----------

## Notes

- Brzeczka 31.01  
Mech irlandzki 15min  
*Jan 31, 2024, 9:06 AM*