

# Zimorodek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **2.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **29.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1 kg (17.5%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (35.1%)	81 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (29.8%)	80 %	---
Sugar	Kryształ	1 kg (17.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Saaz (Czech Republic)	25 g	30 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre