

# Żubrowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Strzegom Wiedeński	3 kg (54.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	60 min	9.7 %
Boil	Zula	15 g	15 min	9.7 %
Boil	Puławski	30 g	5 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	80 g	Boil	10 min
Herb	trawa żubrówka	0.02 g	Boil	10 min
Herb	trawa żubrówka	0.04 g	Secondary	7 day(s)