

## #73 Służewieckie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **6.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	11

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra USA 2019 granulat	10 g	60 min	13.1 %
Boil	Citra USA 2019 granulat	10 g	30 min	13.1 %
Boil	Pacifica NZ 2019 granulat	15 g	30 min	3.6 %
Aroma (end of boil)	Pacifica NZ 2019 granulat	15 g	50 min	3.6 %
Dry Hop	Pacifica NZ 2019 granulat	20 g	5 day(s)	3.6 %
Dry Hop	Citra USA 2019 granulat	80 g	5 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP653 - Brettanomyces lambicus	Ale	Liquid	35 ml	White Labs