

#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 |