

# Anorektyk

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **12**
- SRM **7.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (31.4%)	80 %	4
Grain	Żytni	0.35 kg (12.2%)	85 %	8
Grain	Pszeniczny	0.85 kg (29.7%)	85 %	4
Grain	Płatki owsiane	0.35 kg (12.2%)	85 %	3
Grain	Biscuit Malt	0.125 kg (4.4%)	79 %	45
Grain	Strzegom Monachijski typ I	0.25 kg (8.7%)	79 %	16
Grain	Extra black	0.0375 kg (1.3%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	8 min	12 %
Boil	Mosaic	15 g	8 min	10 %