

# Zimorodek 2.0

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **7.7**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **55 C**, Time **15 min**

## Mash step by step

- Heat up **32.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **39.9 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	10 kg (76.9%)	83 %	6
Grain	Karmelowy Czerwony	1 kg (7.7%)	75 %	59
Grain	Biscuit Malt	1 kg (7.7%)	79 %	45
Grain	Pszeniczny	1 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.9 %
Boil	East Kent Goldings	50 g	10 min	4.6 %
Aroma (end of boil)	Galaxy	50 g	0 min	17.9 %
Boil	Galaxy	50 g	5 min	17.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Brzeczka 13.09  
Mech irlandzki 10min  
*Sep 13, 2024, 11:23 AM*