

Zimorodek 2.1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **9.8**
- 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 **6 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **55 C**, Time **20 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **3.2C**
- Add grains
- Keep mash **60 min** at **6C**
- Keep mash **20 min** at **55C**
- 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	Viking Pale Ale malt	11 kg (84.6%)	80 %	5
Grain	Karmelowy Czerwony	1 kg (7.7%)	75 %	150
Grain	Biscuit Malt	1 kg (7.7%)	79 %	45

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

- Brzeczka 21.11

Mech irlandzki 15

Blg start 13

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