

# Zirbel Rook

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **4.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **40 min** at **52C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rauch Malt (Germany)	4 kg (80%)	81 %	4
Grain	Weyermann - Carared	0.5 kg (10%)	75 %	45
Grain	Vienna Malt	0.5 kg (10%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat	Wheat	Liquid	130 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zirbelzapfen	40 g	Secondary	7 day(s)