

# Zozol

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **8**
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (50%)	81 %	6
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	5 g	50 min	7.5 %
Aroma (end of boil)	Huell Melon	30 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	15 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	syrop porzeczkowy	800 g	Bottling	---