

Groszkowe #7 (Zibi) - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **4.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26 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 **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | pilzneński Soufflet | 1 kg (20%) | 80 % | 4 |
| Grain | pilzneński Viking Malt | 3 kg (60%) | 80 % | 4 |
| Grain | monachijski typ II Viking Malt | 0.5 kg (10%) | 78 % | 22 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------|--------|----------|------------|
| First Wort | Marynka (Polishhops) - granulát | 10 g | 100 min | 7.7 % |
| Boil | Zibi (Polishhops) - granulát | 20 g | 15 min | 11 % |
| Aroma (end of boil) | Zibi (Polishhops) - granulát | 50 g | 3 min | 11 % |
| Dry Hop | Zibi (Polishhops) - granulát | 80 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| US-05 (1 pokolenie) | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------------|--------|---------|--------|
| Water Agent | siarczan wapnia | 5 g | Mash | 60 min |
| Water Agent | chlorek wapnia | 5 g | Mash | 60 min |
| Water Agent | kwask fosforowy 75% zacier | 4 g | Mash | 60 min |
| Water Agent | kwask fosforowy 75% wysładzanie | 2 g | Mash | 60 min |
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
| Other | pożywka dla drożdży browin kom | 3 g | Boil | 0 min |