

# Zarazek

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **7.3**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	0.5 kg (21.7%)	78 %	18
Grain	Viking Pilsner malt	1.5 kg (65.2%)	82 %	4
Grain	Słód jęczmienny Cookie (bursztynowy) Viking Malt	0.15 kg (6.5%)	80 %	50
Grain	Strzegom Karmel 50	0.15 kg (6.5%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	60 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
abbey Lallemand	Ale	Dry	11 g	Lallemand