

# 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 | kwas fosforowy 75%<br>zacier      | 4 g    | Mash    | 60 min |
| Water Agent | kwas fosforowy 75%<br>wysładzanie | 2 g    | Mash    | 60 min |
| Fining      | Mech irlandzki                    | 2 g    | Boil    | 15 min |
| Other       | pożywka dla<br>drożdży browin kom | 3 g    | Boil    | 0 min  |