

# Kikimora

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **5**
- SRM **8.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **70 C**, Time **120 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Karmelowy żytni Strzegom	0.5 kg (12.5%)	75 %	150
Grain	Płatki pszeniczne	0.5 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Babuni	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody jałowca	5 g	Mash	120 min
Flavor	Jagody jałowca	10 g	Secondary	6 day(s)
Flavor	Jagody jałowca	10 g	Secondary	3 day(s)