

# Zazrak

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **5.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (77.8%)	79 %	6
Grain	Melanoiden Malt	0.5 kg (5.6%)	80 %	39
Grain	Strzegom Golden Ale	1 kg (11.1%)	80 %	10
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	50 min	10 %
Boil	Sorachi Ace	15 g	30 min	10 %
Boil	Sorachi Ace	15 g	15 min	10 %
Boil	Comet	20 g	45 min	8.3 %
Boil	Sorachi Ace	55 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	500 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	5 min

Flavor	Maliny	1500 g	Secondary	5 day(s)
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