

# Żurek

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **6.1**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.2 kg (54.5%)	85 %	8
Grain	Viking Wędzony bukiem	1 kg (45.5%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	30 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis