

## Zimorodek 1.1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **11.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **55 C**, Time **10 min**

### Mash step by step

- Heat up **33.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **39.1 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 10 kg (74.1%) | 80 %  | 5   |
| Grain | Karmelowy Czerwony         | 1 kg (7.4%)   | 75 %  | 59  |
| Grain | Cara Gold Castlemalting    | 1 kg (7.4%)   | 78 %  | 120 |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (3.7%) | 74 %  | 160 |
| Grain | Pszeniczny                 | 1 kg (7.4%)   | 85 %  | 4   |

### Hops

| Use for | Name               | Amount | Time      | Alpha acid |
|---------|--------------------|--------|-----------|------------|
| Boil    | Marynka            | 25 g   | 60 min    | 7.9 %      |
| Boil    | East Kent Goldings | 50 g   | 30 min    | 4.6 %      |
| Boil    | East Kent Goldings | 50 g   | 10 min    | 4.6 %      |
| Boil    | Galaxy             | 50 g   | 5 min     | 17.4 %     |
| Dry Hop | Galaxy             | 50 g   | 14 day(s) | 15 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

- Bez porostu  
Brzeczka 01.03  
*Mar 1, 2024, 2:33 PM*