

# Anorektyk (zasyp)

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **11**
- SRM **7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **53.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **41.6 liter(s)** of **76C** water or to achieve **53.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (26.8%)	80 %	4
Grain	Żytni	1 kg (19.1%)	85 %	8
Grain	Pszeniczny	1.4 kg (26.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45
Grain	Strzegom Monachijski typ I	0.25 kg (4.8%)	79 %	16
Grain	Extra black	0.075 kg (1.4%)	65 %	1400
Sugar	Milk Sugar (Lactose)	0.4 kg (7.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	28 g	0 min	13.7 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %
Aroma (end of boil)	Centennial	20 g	5 min	9.5 %
Boil	lunga	20 g	10 min	11 %