

# Anorektyk

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **12**
- SRM **7.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount           | Yield | EBC  |
|-------|----------------------------|------------------|-------|------|
| Grain | Strzegom Pilzneński        | 0.9 kg (31.4%)   | 80 %  | 4    |
| Grain | Żytni                      | 0.35 kg (12.2%)  | 85 %  | 8    |
| Grain | Pszeniczny                 | 0.85 kg (29.7%)  | 85 %  | 4    |
| Grain | Płatki owsiane             | 0.35 kg (12.2%)  | 85 %  | 3    |
| Grain | Biscuit Malt               | 0.125 kg (4.4%)  | 79 %  | 45   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (8.7%)   | 79 %  | 16   |
| Grain | Extra black                | 0.0375 kg (1.3%) | 65 %  | 1400 |

## Hops

| Use for | Name   | Amount | Time  | Alpha acid |
|---------|--------|--------|-------|------------|
| Boil    | Citra  | 15 g   | 8 min | 12 %       |
| Boil    | Mosaic | 15 g   | 8 min | 10 %       |