

# Walczyk Adama

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **10.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński         | 3 kg (46.2%)  | 79 %  | 10  |
| Grain | Viking Pale Ale malt       | 2 kg (30.8%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 50         | 0.4 kg (6.2%) | 75 %  | 50  |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.5%) | 68 %  | 600 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.4%)  | 79 %  | 16  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 60 min | 10 %       |
| Aroma (end of boil) | Chinook           | 20 g   | 5 min  | 13 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |
| Aroma (end of boil) | Zula              | 20 g   | 5 min  | 8.3 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Safale     |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 2 g    | Boil    | 15 min |