

# Walczyk

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **5.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (100%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	21 g	40 min	11.5 %
Dry Hop	Cascade	25 g	7 day(s)	4 %
Dry Hop	Marynka	25 g	7 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale