

# Marcowe 14blg - piwopiweczko

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **6.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (68.4%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (13.7%)	79 %	10
Grain	Strzegom Monachijski typ II	0.8 kg (13.7%)	79 %	22
Grain	Carahell	0.25 kg (4.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %
Boil	Perle	25 g	5 min	7 %
Whirlpool	Perle	20 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Dry	10 g	Gozdawa