

# Siki świętej wenioriki #1

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **2.9**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Corn, Flaked	2 kg (25%)	80 %	2
Grain	Rice, Flaked	1 kg (12.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	16 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

## Notes

- Fermentacja w 12-13  
*Jan 25, 2018, 7:41 PM*