

Siki świętej wenioriki #1

- 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