

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