Walczyk Adama

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **7.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 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 **25.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.4 kg *(19.2%)*	79 %	16
Grain	Viking Pale Ale malt	5 kg *(68.5%)*	80 %	5
Grain	Strzegom Karmel 50	0.3 kg *(4.1%)*	75 %	50
Grain	Pszeniczny	0.6 kg *(8.2%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	8 %
Aroma (end of boil)	Hallertau Blanc	17 g	5 min	11 %
Aroma (end of boil)	Chinook	26 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	Whirlflock	2 g	Boil	15 min