

# Marcowe-nagrodzone

- Gravity **10 BLG**
- ABV **4 %**
- IBU **8**
- SRM **7.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **65 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **65 min** at **66C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (38.4%)	80 %	4
Grain	Strzegom Monachijski typ II	1.6 kg (30.7%)	79 %	22
Grain	Strzegom Wiedeński	1.2 kg (23%)	79 %	10
Grain	Caramunich® typ I	0.412 kg (7.9%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	23 g	60 min	3 %
Boil	Hersbrucker	10 g	20 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Liquid	30 ml	Wyeast Labs

## Notes

- wysładzanie 75st  
gotowanie 70 minut

można zastosować też drożdże W34/70  
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