

# Styczniowiec

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.4**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (87%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (3.7%)	80 %	5
Grain	Abbey Malt Weyermann	0.3 kg (5.6%)	75 %	45
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (1.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	15 %
Boil	Cascade	15 g	20 min	6 %
Aroma (end of boil)	Amarillo	20 g	10 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Bavarian Lager M76	Lager	Dry	10 g	---