

# W1DL-LAM

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **39.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	3.5 kg (38.9%)	75 %	3
Grain	Briess - Pilsen Malt	5 kg (55.6%)	80.5 %	2
Grain	Carawheat (GR)	0.5 kg (5.6%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	50 g	90 min	4.5 %