

Wiedeński dzik 2

- Gravity **10.2 BLG**
- ABV ---
- IBU **37**
- SRM **5.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1 kg (23.8%) | 80 % | --- |
| Grain | Strzegom Pilzneński | 2.5 kg (59.5%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.9%) | 85 % | 4 |
| Grain | Cara Gold Castlemalting | 0.2 kg (4.8%) | --- % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Boadicea | 50 g | 45 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|---------|--------|-------------|
| Mangrove Jack's M07 British Ale | Lager | Culture | 800 g | Mike's brew |