

# HEY HOOP

- Gravity **10.6 BLG**
- ABV ---
- IBU **44**
- SRM **8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **10 %**
- Size with trub loss **51.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **59.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **41.5 liter(s)** of **76C** water or to achieve **59.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom pilzneński	5 kg (55.6%)	80 %	4.5
Grain	Strzegom Wiedeński	2 kg (22.2%)	79 %	10
Grain	Strzegom Bursztynowy	1 kg (11.1%)	70 %	70
Grain	Strzegom Pale Ale	1 kg (11.1%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Magnum	30 g	30 min	13.5 %
Boil	Sybilla	20 g	20 min	3.5 %
Aroma (end of boil)	Marynka	40 g	10 min	10 %
Whirlpool	Sybilla	60 g	5 min	3.5 %
Dry Hop	Sybilla	20 g	5 day(s)	3.5 %
Dry Hop	Marynka	20 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis