

# MaPiwo GW1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **10.5**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramunich® typ I	1 kg (18.2%)	73 %	100
Grain	Pilzneński	4.5 kg (81.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	25 g	10 min	13 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle T-58	Lager	Dry	11.5 g	Fermentis