

# The Wild Un'

- Gravity **11.4 BLG**
- ABV ---
- IBU **47**
- SRM **26.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (78.1%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (15.6%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (6.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Aroma (end of boil)	Chinook	20 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Dzikie	Lager	Culture	1 g	Powietrze & Co.

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min