

## Wiedeński dzik 2

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- 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