

# Wyzimski Czempion

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **16.7**
- Style **Vienna Lager**

## 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 **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (65.4%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (16.3%)	79 %	22
Grain	Weyermann - Caraamber	0.62 kg (10.1%)	75 %	65
Grain	Caraaroma	0.5 kg (8.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis