

Marcowe 14blg - piwopiweczko

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **6.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (68.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (13.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (13.7%) | 79 % | 22 |
| Grain | Carahell | 0.25 kg (4.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Tradition | 40 g | 60 min | 5.5 % |
| Boil | Perle | 25 g | 5 min | 7 % |
| Whirlpool | Perle | 20 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|------|--------|------------|
| Gozdawa - W35 German Lager | Lager | Dry | 10 g | Gozdawa |