

NoStyle Warka nr 7

- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **9.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.15 kg (45.3%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 1.4 kg (29.5%) | 81 % | 6 |
| Grain | Weyermann - Carared | 1 kg (21.1%) | 75 % | 45 |
| Adjunct | Barley, Flaked | 0.2 kg (4.2%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Rakau (NZ) | 15 g | 5 min | 9.5 % |
| Boil | Hallertauer Taurus | 15 g | 50 min | 12 % |
| Boil | Cascade | 15 g | 5 min | 6.8 % |
| Dry Hop | Rakau (NZ) | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 12.5 g | Mauribrew |