

warka 12

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.6 kg (69.6%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	0.2 kg (8.7%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.2 kg (8.7%)	80.5 %	16
Grain	Briess - Wheat Malt, White	0.2 kg (8.7%)	85 %	5
Grain	Oats, Malted	0.05 kg (2.2%)	80 %	2
Grain	Weyermann Caramunich 3	0.05 kg (2.2%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	15 g	40 min	3.75 %
Boil	Mosaic	10 g	3 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis