

## Warka #8

---

- Gravity **8.3 BLG**
- ABV ---
- IBU **32**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

### 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 **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.2 kg (32.4%)	80 %	3
Grain	Pszeniczny	1 kg (27%)	85 %	4
Grain	Pilzneński	1.5 kg (40.5%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew