

# warka10

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.8 kg (81.8%)	80.5 %	4
Grain	Briess - Wheat Malt, White	0.3 kg (13.6%)	85 %	5
Grain	Oats, Malted	0.1 kg (4.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	15 g	30 min	3.75 %
Boil	Mosaic	10 g	3 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale