

## warka 24

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	hook head pilsner	4.7 kg (82.5%)	80.5 %	3.5
Grain	Briess - Carapils Malt	0.3 kg (5.3%)	74 %	3
Grain	Briess - Wheat Malt, White	0.5 kg (8.8%)	85 %	5
Grain	Oats, Flaked	0.2 kg (3.5%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	40 min	3.7 %
Boil	Mosaic	20 g	5 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Notes

- po gotowaniu wyszło 1056-14blg  
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