

# Duża warka

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **10**
- SRM **2.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (50%)	81 %	4
Grain	Pszeniczny	3.5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	19 g	45 min	4.3 %
Boil	Izabella	15 g	45 min	6.4 %
Boil	Sybilla	5 g	45 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Notes

- na 2 fermentory, każdy inny chmiel na zimno  
Pierwszy na zimno 7 dni - Sabro 15,8 a-kwasy - - - 20g  
- Ekuanot 12,2 a-kwasy - - 50g  
Drugi na zimno 7 dni - Idaho Gem 14,3 a-kwasy - 50g  
- Willamente 5,2 a-kwasy - - 20g  
*Mar 22, 2024, 5:07 PM*