

# NoStyle Warka nr 7

- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **9.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.15 kg (45.3%)	79 %	6
Grain	Strzegom pszeniczny	1.4 kg (29.5%)	81 %	6
Grain	Weyermann - Carared	1 kg (21.1%)	75 %	45
Adjunct	Barley, Flaked	0.2 kg (4.2%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	15 g	5 min	9.5 %
Boil	Hallertauer Taurus	15 g	50 min	12 %
Boil	Cascade	15 g	5 min	6.8 %
Dry Hop	Rakau (NZ)	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew