

## warka 43

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.7**
- 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	0.5 kg (8.5%)	80 %	4
Grain	Vienna Malt	0.5 kg (8.5%)	78 %	7
Grain	hook head pilsner	4.1 kg (70.1%)	78 %	3
Grain	Briess - Wheat Malt, White	0.25 kg (4.3%)	85 %	5
Grain	Honey Malt	0.3 kg (5.1%)	80 %	12
Grain	Oats, Flaked	0.2 kg (3.4%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	20 g	50 min	3.75 %
Boil	Mosaic	5 g	40 min	11.5 %
Boil	Lemon drop	10 g	30 min	5.5 %
Boil	Lemon drop	10 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- po gotowaniu wyszło 1056  
*Mar 30, 2019, 2:02 AM*