

## warka 49

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	lager hook	4.5 kg (73.1%)	78 %	3.5
Grain	Pale Malt (2 Row) UK	1.2 kg (19.5%)	78 %	6
Grain	Briess - Wheat Malt, White	0.26 kg (4.2%)	85 %	5
Grain	Oats, Flaked	0.2 kg (3.2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	50 min	3.75 %
Boil	Mosaic	20 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale