

warka 9

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **12.5**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.5 kg (65.2%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	0.3 kg (13%)	80.5 %	6
Grain	Briess - Wheat Malt, White	0.4 kg (17.4%)	85 %	5
Grain	Fawcett - Pale Chocolate	0.1 kg (4.3%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	15 g	30 min	3.75 %
Boil	Mosaic	10 g	3 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale