

## warka02

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **8.7**
- Style **American Brown Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.54 kg (75%)	80.5 %	2
Grain	Karmelowy Czerwony	0.47 kg (10%)	75 %	59
Grain	Strzegom Bursztynowy	0.47 kg (10%)	70 %	49
Grain	Rahr - Red Wheat Malt	0.24 kg (5.1%)	85 %	89

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Cascade	40 g	10 min	6 %