

# warka41 duza

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **3.5**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	1 kg (16.9%)	80 %	4
Grain	hook head pilsner	4.5 kg (76.3%)	80 %	3.5
Grain	Briess - Wheat Malt, White	0.15 kg (2.5%)	85 %	5
Grain	Oats, Flaked	0.25 kg (4.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	50 min	3.75 %
Boil	Mosaic	10 g	10 min	11.5 %
Boil	Mosaic	5 g	3 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki kokosowe	100 g	Boil	10 min
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## Notes

- po gotowaniu wyszło 1056-14blg  
*Mar 18, 2019, 7:47 PM*