

# Warzelnia

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.4 kg (13.3%)	81 %	4
Grain	Viking Pale Ale malt	2.6 kg (86.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Chinook PL	10 g	10 min	7.6 %
Boil	Sorachi Ace	10 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6 g	Fermentis

## Notes

- <https://biabcalculator.com/>  
<https://homebeer.pl/pl/p/Piwo-domowe-Bohemian-Pils-14-BLG-zestaw-ze-slodow/125>  
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