

# WARIAT

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **118**
- SRM **5.5**

## 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **74C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (29.4%)	80 %	16
Grain	Pszeniczny	1 kg (29.4%)	85 %	4
Grain	Pale Ale Flagon	0.5 kg (14.7%)	80 %	5
Grain	Briess - Pilsen Malt	0.5 kg (14.7%)	80.5 %	2
Grain	płatki ryżowe	0.4 kg (11.8%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	8 %
Aroma (end of boil)	Azacca	50 g	15 min	12 %
Dry Hop	Ekuanot	100 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---