

## Warka #11

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **4.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.2 kg (75.9%)	82 %	5
Grain	Pilznieński	0.7 kg (24.1%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safe us-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	przyprawy	5 g	Boil	5 min