

## warka 12 - lekkie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **25**
- SRM **8.6**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (57.1%)	80 %	4
Grain	Monachijski	1 kg (28.6%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (14.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Boil	Cascade	8 g	15 min	6 %
Boil	Mosaic	8 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11 g	---