

Warka 16 - Pils + IPA -27.11.2023

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **71.8 liter(s)**
- Total mash volume **92.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **71.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **37.2 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 15 kg (73.2%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1.5 kg (7.3%) | 78 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (14.6%) | 80 % | 5 |
| Grain | płatki jęczmienne | 1 kg (4.9%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Puławski | 30 g | 60 min | 8.9 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 90 g | 10 min | 4.5 % |
| Aroma (end of boil) | Palisade | 60 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
| Safale US-05 | Ale | Dry | 300 g | Fermentis |