

# Warka 18 Amarillo mosaic hallertau blanc

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- Gravity **15.2 BLG**
- ABV ---
- IBU **48**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	13.5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	12.1 %
Boil	Hallertau	50 g	22 min	8.3 %
Boil	Hallertau	50 g	8 min	8.3 %
Aroma (end of boil)	Amarillo	20 g	8 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %