

warka 20 duza

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	hook head pilsner	5.36 kg (85.1%)	80.5 %	4
Grain	irish wheat minch	0.49 kg (7.8%)	85 %	5
Grain	best pale ale	0.2 kg (3.2%)	80.5 %	6
Grain	Oats, Malted	0.25 kg (4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	40 g	50 min	4.5 %
Boil	Saaz (USA)	10 g	20 min	3.75 %
Boil	Saaz (USA)	10 g	5 min	3.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis