

# warka 25 duza

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **10**
- Style **American Brown Ale**

## 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 **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	hook head pilsner	4.8 kg (88.1%)	80.5 %	3.5
Grain	Weyermann Caramunich 3	0.1 kg (1.8%)	76 %	150
Grain	roasted malt chocolate	0.1 kg (1.8%)	80.5 %	900
Grain	BESTMALZ - Best Wheat Malt Dark	0.25 kg (4.6%)	82 %	18
Grain	Oats, Flaked	0.2 kg (3.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	40 min	3.75 %
Boil	Mosaic	16 g	5 min	11.5 %

## Yeasts

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

## Notes

- przed gotowaniem wyszło 1048-12blg  
po gotowaniu wyszło 1054-13.5blg

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