

## warka 35

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.7**
- Style **Classic American Pilsner**

### 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 **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	2.5 kg (44.2%)	80 %	4
Grain	Weyermann - Bohemian Pilsner Malt	1.8 kg (31.8%)	81 %	4
Grain	BESTMALZ - Bestt Pale Ale	0.6 kg (10.6%)	80.5 %	6
Grain	Briess - Wheat Malt, White	0.25 kg (4.4%)	85 %	5
Grain	Castlemalting - Cara Clair	0.25 kg (4.4%)	78 %	4
Grain	Oats, Flaked	0.26 kg (4.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	40 min	3.75 %
Boil	Mosaic	20 g	7 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- po gotowaniu wyszło 1052-13blg  
*Jan 25, 2019, 9:30 AM*