

## warka 40

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **6.3**
- 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 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	cara aroma	0.096 kg (1.6%)	80.5 %	400
Grain	Słód CHÂTEAU PEATED	1 kg (16.6%)	80 %	4
Grain	hook head pilsner	4.4 kg (73.2%)	80 %	3
Grain	Oats, Flaked	0.25 kg (4.2%)	80 %	2
Grain	Weyermann - Dark Wheat Malt	0.268 kg (4.5%)	85 %	14

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	50 min	3.75 %
Boil	Mosaic	10 g	10 min	11.5 %
Boil	Mosaic	10 g	3 min	11.5 %

### Yeasts

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

### Notes

- po gotowaniu wyszło 1054-13.5blg

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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