

## warka 45

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.5**
- 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 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2 kg (33.3%)	80 %	5
Grain	hook head pilsner	3.3 kg (55%)	80 %	3
Grain	Oats, Flaked	0.2 kg (3.3%)	80 %	2
Grain	Honey Malt	0.25 kg (4.2%)	80 %	49
Grain	Briess - Carapils Malt	0.25 kg (4.2%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30.31 g	40 min	3.5 %
Boil	Lemon drop	29.88 g	30 min	5.2 %
Boil	Mosaic	10 g	3 min	11.4 %