

## warka 46

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	lager hook	4.4 kg (77.2%)	80 %	3
Grain	Briess - Wheat Malt, White	0.3 kg (5.3%)	85 %	5
Grain	Oats, Flaked	0.3 kg (5.3%)	80 %	2
Grain	Vienna Malt	0.2 kg (3.5%)	78 %	8
Grain	Pale Malt (2 Row) UK	0.5 kg (8.8%)	78 %	6

### Hops

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

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale