

warka 8 +carmel

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **7.8**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	0.8 kg (34%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	1 kg (42.6%)	80.5 %	4
Grain	irish wheat malt minch	0.4 kg (17%)	80 %	4
Grain	Weyermann Caramunich 3	0.15 kg (6.4%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	15 g	30 min	3.75 %
Boil	Galena	10 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale