

warka02

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **8.7**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3.54 kg (75%) | 80.5 % | 2 |
| Grain | Karmelowy Czerwony | 0.47 kg (10%) | 75 % | 59 |
| Grain | Strzegom Bursztynowy | 0.47 kg (10%) | 70 % | 49 |
| Grain | Rahr - Red Wheat Malt | 0.24 kg (5.1%) | 85 % | 89 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 25 g | 60 min | 7 % |
| Boil | Cascade | 40 g | 10 min | 6 % |