

## warka 26 duza

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.2**
- 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 **17 liter(s)**
- Total mash volume **22.7 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | hook head pilsner -irish   | 4.5 kg (79.2%) | 80.5 % | 3.5 |
| Grain | Briess - Wheat Malt, White | 0.23 kg (4%)   | 85 %   | 5   |
| Grain | Honey Malt                 | 0.25 kg (4.4%) | 80 %   | 15  |
| Grain | BESTMALZ - Best Minich     | 0.5 kg (8.8%)  | 80.5 % | 16  |
| Grain | Oats, Flaked               | 0.2 kg (3.5%)  | 80 %   | 2   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Saaz (USA) | 30 g   | 40 min | 3.75 %     |
| Boil    | Mosaic     | 20 g   | 5 min  | 11.5 %     |

### Yeasts

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

### Notes

- po gotowaniu wyszło 1054-13.5blg  
Oct 5, 2018, 2:55 PM