

# warka16 duza

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **3.5**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	hook head pilsner	4 kg (78.4%)	80.5 %	4
Grain	BESTMALZ - Bestt Pale Ale	0.6 kg (11.8%)	80.5 %	6
Grain	wheat irish	0.2 kg (3.9%)	85 %	5
Grain	Briess - 2 Row Carapils Malt	0.1 kg (2%)	75 %	3
Grain	Oats, Flaked	0.2 kg (3.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	50 min	3.75 %
Boil	Galena	10 g	10 min	13 %

## Yeasts

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