

# Duża warka

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **10**
- SRM **2.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 3.5 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 19 g   | 45 min | 4.3 %      |
| Boil    | Izabella          | 15 g   | 45 min | 6.4 %      |
| Boil    | Sybilla           | 5 g    | 45 min | 6 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |

## Notes

- na 2 fermentory, każdy inny chmiel na zimno  
Pierwszy na zimno 7 dni - Sabro 15,8 a-kwasy - - - 20g  
- Ekuanot 12,2 a-kwasy - - 50g  
Drugi na zimno 7 dni - Idaho Gem 14,3 a-kwasy - 50g  
- Willamente 5,2 a-kwasy - - 20g  
*Mar 22, 2024, 5:07 PM*