

## Walka 2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **13**
- SRM **8.3**
- Style **Belgian Golden Strong Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Carmel Pils	1 kg (16.7%)	75 %	5
Grain	Viking Golden ale	5 kg (83.3%)	80 %	14

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	10 g	Gozdawa