

## warka 14 duza

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **12.3**
- Style **American Brown Ale**

### 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 **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	hook head series pilsner malt	4 kg (72.1%)	80 %	3.5
Grain	Fawcett - Pale Chocolate	0.25 kg (4.5%)	71 %	600
Grain	irish wheat	0.3 kg (5.4%)	85 %	5
Grain	Briess - Carapils Malt	0.25 kg (4.5%)	74 %	3
Grain	BESTMALZ - Best Minich	0.5 kg (9%)	80.5 %	16
Grain	Oats, Flaked	0.25 kg (4.5%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	50 min	3.75 %
Boil	Mosaic	20 g	10 min	11.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min