

## warka 30

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **3.7**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (56%)	81 %	4
Grain	Słód CHÂTEAU pilsner	2 kg (32%)	80 %	4
Grain	irish whead malt	0.25 kg (4%)	82 %	4
Grain	Briess - Carapils Malt	0.25 kg (4%)	74 %	3
Grain	Oats, Flaked	0.25 kg (4%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	40 min	3.75 %
Boil	Mosaic	20 g	7 min	11.5 %

### Yeasts

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

### Notes

- po gotowaniu wyszło 1058-14.5blg  
Oct 27, 2018, 4:22 PM