

Warka #8

- Gravity **8.3 BLG**
- ABV ---
- IBU **32**
- SRM **2.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.2 kg (32.4%) | 80 % | 3 |
| Grain | Pszeniczny | 1 kg (27%) | 85 % | 4 |
| Grain | Pilzneński | 1.5 kg (40.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Safbrew |