

# warka11

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **7.3**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.2 kg (52.2%)	80.5 %	4
Grain	BESTMALZ - Best Minich	0.5 kg (21.7%)	80.5 %	16
Grain	Weyermann Caramunich 3	0.1 kg (4.3%)	76 %	150
Grain	Briess - Wheat Malt, White	0.4 kg (17.4%)	85 %	5
Grain	Oats, Flaked	0.1 kg (4.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	15 g	30 min	3.75 %
Boil	Mosaic	10 g	3 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis