

# warka33

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.8**
- Style **Bohemian Pilsener**

## 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 **17.2 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (52.2%)	81 %	4
Grain	Słód CHÂTEAU PEATED	0.85 kg (14.8%)	80 %	4
Grain	Castlemalting - Cara Clair	0.25 kg (4.3%)	78 %	4
Grain	honey malt	0.25 kg (4.3%)	--- %	12
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4
Grain	Oats, Flaked	0.25 kg (4.3%)	80 %	2
Grain	Briess - Wheat Malt, White	0.3 kg (5.2%)	85 %	5
Grain	BESTMALZ - Bestt Pale Ale	0.6 kg (10.4%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	40 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

## Notes

- pred gotowaniem 1048-12blg  
po gotowaniu 1052-13blg  
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