

# warka34

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **5.2**
- Style **American Pale Ale**

## 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (35.7%)	80.5 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (17.9%)	81 %	4
Grain	Słód CHÂTEAU PEATED	1.5 kg (26.8%)	80 %	4
Grain	Honey Malt	0.32 kg (5.7%)	80 %	49
Grain	Briess - Wheat Malt, White	0.28 kg (5%)	85 %	5
Grain	Carahell	0.25 kg (4.5%)	77 %	26
Grain	Oats, Flaked	0.25 kg (4.5%)	80 %	2

## 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

- przed gotowaniem 1046-11.5blg  
po gotowaniu 1052-13blg  
Dec 12, 2018, 9:00 PM