Warka strong

- Gravity **14.7 BLG**
- ABV **---**
- IBU **31**
- SRM **13.7**
- Style **Strong Scotch Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(60.6%)*	79 %	6
Grain	Jęczmień niesłodowany	0.5 kg *(15.2%)*	75 %	2
Grain	Strzegom Karmel 300	0.3 kg *(9.1%)*	70 %	299
Grain	Pszeniczny	0.5 kg *(15.2%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	15 g	60 min	6.9 %
Boil	Progress	15 g	30 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bayanus 995	Wine	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	Mech Irlandzki	5 g	Boil	15 min