

# NoStyle Warka nr 7

- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **9.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

| Type    | Name                | Amount          | Yield | EBC |
|---------|---------------------|-----------------|-------|-----|
| Grain   | Strzegom Pale Ale   | 2.15 kg (45.3%) | 79 %  | 6   |
| Grain   | Strzegom pszeniczny | 1.4 kg (29.5%)  | 81 %  | 6   |
| Grain   | Weyermann - Carared | 1 kg (21.1%)    | 75 %  | 45  |
| Adjunct | Barley, Flaked      | 0.2 kg (4.2%)   | 70 %  | 4   |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Rakau (NZ)         | 15 g   | 5 min    | 9.5 %      |
| Boil    | Hallertauer Taurus | 15 g   | 50 min   | 12 %       |
| Boil    | Cascade            | 15 g   | 5 min    | 6.8 %      |
| Dry Hop | Rakau (NZ)         | 20 g   | 3 day(s) | 9.5 %      |
| Dry Hop | Cascade            | 20 g   | 3 day(s) | 6.8 %      |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 12.5 g | Mauribrew  |