

## Warka 3

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Briess - Munich Malt 10L	0.5 kg (16.7%)	77 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %