

## warka 35

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.7**
- Style **Classic American Pilsner**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

| Type  | Name                              | Amount         | Yield  | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Słód CHÂTEAU PEATED               | 2.5 kg (44.2%) | 80 %   | 4   |
| Grain | Weyermann - Bohemian Pilsner Malt | 1.8 kg (31.8%) | 81 %   | 4   |
| Grain | BESTMALZ - Bestt Pale Ale         | 0.6 kg (10.6%) | 80.5 % | 6   |
| Grain | Briess - Wheat Malt, White        | 0.25 kg (4.4%) | 85 %   | 5   |
| Grain | Castlemalting - Cara Clair        | 0.25 kg (4.4%) | 78 %   | 4   |
| Grain | Oats, Flaked                      | 0.26 kg (4.6%) | 80 %   | 2   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Saaz (USA) | 40 g   | 40 min | 3.75 %     |
| Boil    | Mosaic     | 20 g   | 7 min  | 11.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- po gotowaniu wyszło 1052-13blg  
*Jan 25, 2019, 9:30 AM*