

## warka 39

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **9.7**
- Style **Mild**

### 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	1 kg (17.4%)	80 %	4
Grain	hook head pilsner	4 kg (69.6%)	80 %	3
Grain	Oats, Flaked	0.25 kg (4.3%)	80 %	2
Grain	Weyermann - Dark Wheat Malt	0.25 kg (4.3%)	85 %	14
Grain	aromatic cara aroma	0.25 kg (4.3%)	80 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	50 min	3.75 %
Boil	Mosaic	10 g	10 min	11.4 %
Boil	Mosaic	10 g	3 min	11.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Notes

- po gotowaniu wyszło 1050

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