

## warka 44

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **17.3**
- Style **American Stout**

### 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	1.16 kg (20.7%)	80 %	22
Grain	Briess - Wheat Malt, White	0.25 kg (4.5%)	85 %	5
Grain	Honey Malt	0.184 kg (3.3%)	80 %	13
Grain	Vienna Malt	0.494 kg (8.8%)	78 %	7
Grain	Carafa III	0.2 kg (3.6%)	70 %	1200
Grain	Oats, Flaked	0.211 kg (3.8%)	80 %	2
Grain	Pale Malt (2 Row) UK	3.1 kg (55.4%)	78 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	20 g	50 min	3.75 %
Boil	Lemon drop	10 g	40 min	5.5 %
Boil	Mosaic	10 g	30 min	11.5 %
Boil	Mosaic	5 g	5 min	11.5 %
Boil	Lemon drop	10 g	7 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

### Notes

- po gotowaniu wyszło 1050  
*Apr 6, 2019, 4:20 PM*