

warka 45

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4.5**
- Style **Bohemian Pilsener**

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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 2 kg (33.3%) | 80 % | 5 |
| Grain | hook head pilsner | 3.3 kg (55%) | 80 % | 3 |
| Grain | Oats, Flaked | 0.2 kg (3.3%) | 80 % | 2 |
| Grain | Honey Malt | 0.25 kg (4.2%) | 80 % | 49 |
| Grain | Briess - Carapils Malt | 0.25 kg (4.2%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|---------|--------|------------|
| Boil | Saaz (Czech Republic) | 30.31 g | 40 min | 3.5 % |
| Boil | Lemon drop | 29.88 g | 30 min | 5.2 % |
| Boil | Mosaic | 10 g | 3 min | 11.4 % |