

## Warka #5

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- Gravity **16.4 BLG**
- ABV ---
- IBU **68**
- SRM **5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	pilznieński	6 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	50 g	60 min	10.5 %
Boil	TNT DE	50 g	5 min	12.9 %
Dry Hop	mosaic	50 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---