

# warka31

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **6.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 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 **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.2 kg (55.4%)	81 %	4
Grain	BESTMALZ - Best Minich Dark	0.99 kg (17.1%)	80 %	28
Grain	Weyermann Caramunich 3	0.09 kg (1.6%)	76 %	150
Grain	Słód CHÂTEAU PEATED	1 kg (17.3%)	80 %	4
Grain	Wheat Malt-irich	0.25 kg (4.3%)	85 %	5
Grain	Oats, Flaked	0.25 kg (4.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	40 g	40 min	3.75 %
Boil	Mosaic	20 g	10 min	11.5 %

## Yeasts

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

## Notes

- po gotowanie wyszło 1052-13 blg  
*Nov 9, 2018, 1:25 PM*