

# Pierwsza Warka #1 BA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Caraamber	0.3 kg (6.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	10 g	60 min	12 %
Boil	Flyer	10 g	50 min	9 %
Boil	Horizon	10 g	50 min	12 %
Boil	English Golding	10 g	0 min	4.8 %
Boil	Flayer	10 g	0 min	9 %
Dry Hop	English Golding	20 g	3 day(s)	4.8 %
Dry Hop	Horizon	10 g	3 day(s)	12 %
Dry Hop	Flayer	10 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale