

IPA Warka #3 (zacieranie)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **56**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE/PILS 4,5EBC BYDGOSZCZ	2.5 kg (41.7%)	80 %	5
Grain	MONACHIJSKI 17 EBC BYDGOSZCZ	1.5 kg (25%)	81 %	17
Adjunct	płatki jeczmiene	0.4 kg (6.7%)	--- %	---
Grain	PSZENICZNY jasny 4,2 EBC BYDGOSZCZ	1.5 kg (25%)	84 %	4
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.8%)	68 %	1200
Grain	Strzegom Karmel 600	0.05 kg (0.8%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Hallertauer Tradition 5% niemcy	30 g	30 min	5 %
Boil	Cascade PL	30 g	10 min	5.2 %
Dry Hop	Cascade PL	30 g	7 day(s)	5.2 %

Boil	Lublin (Lubelski) 4% aromat PL	30 g	30 min	4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 pokolenie 2	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min