

Warka #27 Niskoalkoholowa IPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **30**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (73.3%)	80 %	5
Grain	Carahell	0.3 kg (10%)	77 %	26
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3
na 10 min 78 st				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Citra	10 g	30 min	12 %
Whirlpool	Mosaic	10 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- zacieranie 72 st 30 min (Viking Pale Ale malt i Carahell),
wygrzew 78 st 30 (Płatki owsiane),
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