

## Warka #12

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **80**
- SRM **5.7**
- Style **American IPA**

### 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 5 kg (80.6%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.7 kg (11.3%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.5 kg (8.1%)  | --- % | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnum   | 50 g   | 60 min   | 13.5 %     |
| Boil    | lubelski | 50 g   | 30 min   | 3.5 %      |
| Dry Hop | cascade  | 50 g   | 7 day(s) | 7.7 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 400 ml | ---        |

### Notes

- Brzeczka przednia - 15 BLG  
Po gotowaniu - 16,5 BLG  
Warzenie 20.05.17  
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