

## Warka #23 7,5 blg

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **210**
- SRM **3**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **5.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.21 kg (66.1%)	81 %	4
Grain	Pszeniczny	0.22 kg (12%)	85 %	4
Grain	Carahell	0.2 kg (10.9%)	77 %	26
Grain	Viking Pale Ale malt	0.1 kg (5.5%)	80 %	5
Grain	Żytni	0.1 kg (5.5%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28 g	60 min	13 %
Boil	Citra	40 g	10 min	12 %
Aroma (end of boil)	Mosaic	45 g	60 min	10 %
Aroma (end of boil)	Cascade PL	30 g	60 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- 4,5 litra wysłodzin z Made in Poland ipa (5blg)  
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