

## warka 42

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **5.3**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt irish hook head  | 1.3 kg (21.8%) | 78 %  | 6   |
| Grain | hook head -pilsner         | 3 kg (50.4%)   | 78 %  | 3   |
| Grain | Carahell                   | 0.2 kg (3.4%)  | 77 %  | 26  |
| Grain | Briess - Wheat Malt, White | 0.25 kg (4.2%) | 85 %  | 4   |
| Grain | munich type 2              | 1 kg (16.8%)   | 78 %  | 22  |
| Grain | Oats, Flaked               | 0.2 kg (3.4%)  | 80 %  | 2   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Saaz (USA) | 30 g   | 50 min | 3.75 %     |
| Boil    | Lemon drop | 20 g   | 30 min | 5.2 %      |
| Boil    | Mosaic     | 10 g   | 20 min | 11.4 %     |
| Boil    | Lemon drop | 5 g    | 5 min  | 5.2 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Notes

- po gotowaniu wyszło 1054-13.5 blg  
*Mar 23, 2019, 3:49 PM*