

## Warka #7

---

- Gravity **15.7 BLG**
- ABV ---
- IBU **54**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (6.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Cascade	10 g	7 day(s)	6 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Boil	Chinook	10 g	15 min	13 %

### Yeasts

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