

# Welcome to Warsaw (#1)

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **74**
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (27%)	81 %	6
Grain	Strzegom Pilzniejszy	0.5 kg (13.5%)	80 %	4
Grain	Viking Pale Ale malt	2.2 kg (59.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	20 min	12.9 %
Boil	Cascade	18 g	50 min	7.1 %
Boil	Mosaic	28 g	20 min	12.3 %
Dry Hop	Citra	50 g	14 day(s)	12 %
Dry Hop	Amarillo	50 g	14 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis