

# Warka #1 Session AIPA/APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **10.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Fermentables

| Type           | Name                    | Amount         | Yield | EBC |
|----------------|-------------------------|----------------|-------|-----|
| Grain          | Briess - Pale Ale Malt  | 0.4 kg (8.9%)  | 80 %  | 7   |
| Grain          | Weyermann - Vienna Malt | 0.2 kg (4.4%)  | 81 %  | 8   |
| Grain          | Biscuit Malt            | 0.2 kg (4.4%)  | 79 %  | 45  |
| Grain          | Carahell                | 0.2 kg (4.4%)  | 77 %  | 26  |
| Grain          | Barley, Flaked          | 0.1 kg (2.2%)  | 70 %  | 4   |
| Liquid Extract | Bruntal Pale Ale        | 1.7 kg (37.8%) | 80 %  | 35  |
| Liquid Extract | Bruntal                 | 1.7 kg (37.8%) | 81 %  | 26  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Junga    | 10 g   | 60 min   | 12 %       |
| Boil    | Simcoe   | 20 g   | 10 min   | 12.1 %     |
| Boil    | Amarillo | 25 g   | 10 min   | 8.2 %      |
| Boil    | Mosaic   | 25 g   | 10 min   | 10.4 %     |
| Dry Hop | Simcoe   | 20 g   | 5 day(s) | 12.1 %     |
| Dry Hop | Amarillo | 20 g   | 5 day(s) | 8.2 %      |
| Dry Hop | Mosaic   | 20 g   | 5 day(s) | 10.4 %     |
| Dry Hop | Citra    | 20 g   | 5 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11 g   | ---        |

## Notes

- 1.06.2018 warzenie  
- 22l 13 blg  
3.06.2018 start fermentacji ok 19 stopni

10.06.2018 przeniesiono do 25 stopni

- 3-3.5 blg

12.06.2018 Złamie na cichą

- 2 blg

18.06.2018 Dodany chmiel na zimno

23.06.2018 Zabutelkowane

- 120 g glukozy

- 41 butelek (straty przy zlewaniu na cichą + zlanie po chmieleniu na zimno)

29.06.2018 Piwo młode ale smakuje bardzo dobrze, lekko za wysokie nagazowanie, piana OK, aromat średnio intensywny, zrównoważone)

*Jun 12, 2018, 12:45 PM*