

Warka #1

- Gravity **11.2 BLG**
- ABV ---
- IBU **50**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **-8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.2 kg (80%)	80 %	4
Grain	Monachijski	0.6 kg (15%)	80 %	16
Grain	Caramel/Crystal Malt - 20L	0.2 kg (5%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	11 %
Boil	Progress	40 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's