

# warka 27 duza

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **7.6**
- Style **American 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 **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	hook head -pilsner	3.5 kg (66.4%)	80 %	3.5
Grain	BESTMALZ - Best Minich Dark	1 kg (19%)	80 %	28
Grain	Weyermann Caramunich 3	0.25 kg (4.7%)	76 %	150
Grain	BESTMALZ - Best Wheat Malt Dark	0.27 kg (5.1%)	82 %	18
Grain	Oats, Flaked	0.25 kg (4.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	35 g	40 min	3.75 %
Boil	Mosaic	20 g	5 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Notes

- po gotowaniu wyszło 1046-11.5blg  
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