

# Warka 29.12.2020

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (72.7%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (4.5%)	70 %	299
Grain	Pszeniczny	2.5 kg (22.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	8.8 %
Aroma (end of boil)	Hallertau Blanc	20 g	5 min	7.6 %
Aroma (end of boil)	Chinook	20 g	5 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis