

## Warka 4

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	2 kg (100%)	79 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Extra Styrian Dana	7 g	50 min	13.2 %
Boil	Perle (PL)	10 g	10 min	4.2 %
Dry Hop	Summer	18 g	3 day(s)	6.4 %
Dry Hop	Perle (PL)	12 g	3 day(s)	4.2 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	---