

## warka 42

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **5.3**
- Style **English 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 **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt irish hook head	1.3 kg (21.8%)	78 %	6
Grain	hook head -pilsner	3 kg (50.4%)	78 %	3
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Grain	Briess - Wheat Malt, White	0.25 kg (4.2%)	85 %	4
Grain	munich type 2	1 kg (16.8%)	78 %	22
Grain	Oats, Flaked	0.2 kg (3.4%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	50 min	3.75 %
Boil	Lemon drop	20 g	30 min	5.2 %
Boil	Mosaic	10 g	20 min	11.4 %
Boil	Lemon drop	5 g	5 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

- po gotowaniu wyszło 1054-13.5 blg  
*Mar 23, 2019, 3:49 PM*