

# warka9\*

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **10 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Biscuit Malt	1 kg (14.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	55 min	13 %
Aroma (end of boil)	Citra	50 g	5 min	12 %

## Yeasts

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

## Notes

- 12.05.2023  
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