

warka XX

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79.9%) | 80 % | 5 |
| Grain | Pilzneński | 0.5 kg (8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8%) | 78 % | 4 |
| Grain | Caraamber | 0.26 kg (4.2%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 81 g | 60 min | 4 % |
| Boil | Marynka | 13 g | 50 min | 10 % |
| Boil | Cascade | 30 g | 20 min | 4.9 % |
| Boil | Cascade | 40 g | 5 min | 4.9 % |
| Boil | citra | 20 g | 1 min | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |

Notes

- blg przed gotowaniem 15, w garze jakieś 28 litrów, dlatego zwiększyłem wydajność do 90% (może to przez to że wysładzanie ciągle, które trwało 3 godziny (sic!), natomiast dostępne na forach kalkulatory wg obliczeń mówią o 70%...
refraktometr wskazuje 14,2 brix. spławik gomar 15, biowin 12....
po gotowaniu 15,8 brix, spławik gomar 17blg, biowin 13,5 blg
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