

# warrior-ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.1**
- 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 **5 %/h**
- Boil size **44.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **31.1 liter(s)** of **76C** water or to achieve **44.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (44.4%)	85 %	4
Grain	Viking Pale Ale malt	4 kg (44.4%)	85 %	5
Grain	Płatki owsiane	0.4 kg (4.4%)	85 %	3
Grain	Monachijski	0.6 kg (6.7%)	85 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	30 min	17 %
Boil	Warrior	30 g	10 min	17 %
Aroma (end of boil)	Citra	30 g	0 min	13.7 %
Aroma (end of boil)	Centennial	30 g	0 min	9.5 %
Aroma (end of boil)	ekuanot	30 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	fermentis

## Notes

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

- 37 litrow 15 blg.  
*Dec 30, 2018, 2:17 PM*