

Welcome to Warsaw 2.0

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1 kg (32.5%) | 80 % | 5 |
| Grain | BESTMALZ - Best Pilsen | 0.88 kg (28.6%) | 80.5 % | 4 |
| Grain | Pszeniczny | 1 kg (32.5%) | 85 % | 4 |
| Grain | Pszenica niesłodowana | 0.2 kg (6.5%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Cascade | 20 g | 60 min | 7.1 % |
| Boil | Amarillo | 10 g | 60 min | 8.5 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 7.1 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 10 % |
| Dry Hop | Cascade | 20 g | 14 day(s) | 7.1 % |
| Dry Hop | Mosaic | 20 g | 14 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5.5 g | Fermentis |