

## 2 Warka

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **60**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **6.5 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.8 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 **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (72.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (27.8%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	70 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Cascade	10 g	30 min	6 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis