

## IPA warka #7

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- Gravity **13.6 BLG**
- ABV ---
- IBU **68**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.7 kg (95%)	81 %	4
Grain	cara	0.3 kg (5%)	81 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	taurus	25 g	60 min	15.8 %
Boil	lubelski	50 g	30 min	3.5 %
Boil	cascade	50 g	15 min	7.7 %
Dry Hop	TNT	50 g	14 day(s)	12.9 %
Dry Hop	centennial	30 g	14 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---