

## Warka #12

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **80**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (11.3%)	79 %	22
Grain	Pszeniczny	0.5 kg (8.1%)	--- %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	lubelski	50 g	30 min	3.5 %
Dry Hop	cascade	50 g	7 day(s)	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	---

### Notes

- Brzeczka przednia - 15 BLG  
Po gotowaniu - 16,5 BLG  
Warzenie 20.05.17  
May 28, 2017, 6:48 AM