

# Warka 23 - AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **90**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (79.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.8 kg (12.7%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Galaxy	20 g	60 min	14.5 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Galaxy	20 g	15 min	14.5 %
Boil	Citra	60 g	1 min	13.5 %
Boil	Galaxy	60 g	1 min	14.5 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %
Dry Hop	Galaxy	50 g	3 day(s)	14.5 %

## Yeasts

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