

## Warka 4 ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **4.6**
- 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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (81.8%)	79 %	6
Grain	Przeniczny	0.5 kg (9.1%)	80 %	---
Grain	Żytni	0.5 kg (9.1%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	30 min	12 %
Boil	Taiheke	15 g	18 min	6.7 %
Boil	Taiheke	15 g	8 min	6.7 %
Boil	Zythos	30 g	2 min	9.1 %

### Notes

- Słody wrzucamy w 58 stopniach pierwsza przerwa w 62st,na 20min druga przerwa w 72st.na 40min.Wygrzew w 78 10min  
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