

## Warka #6 single HOP Cashmere

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **11**
- 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 **1 %/h**
- Boil size **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cashmere	20 g	60 min	8.8 %
Aroma (end of boil)	cashmere	20 g	20 min	8.8 %
Aroma (end of boil)	cashmere	10 g	10 min	8.8 %
Whirlpool	cashmere	30 g	0 min	8.8 %
Dry Hop	cashmere	150 g	4 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP067 Coastal Haze Ale Blend Yeast PurePitch™	Ale	Slant	300 ml	White Labs