

Warka #7

- Gravity **15.7 BLG**
- ABV ---
- IBU **54**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (13.3%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (13.3%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 0.5 kg (6.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Amarillo | 10 g | 7 day(s) | 9.5 % |
| Dry Hop | Cascade | 10 g | 7 day(s) | 6 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6 % |
| Boil | Chinook | 10 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | fermentis |