

## Welcome to Warsaw 2.0

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32.5%)	80 %	5
Grain	BESTMALZ - Best Pilsen	0.88 kg (28.6%)	80.5 %	4
Grain	Pszeniczny	1 kg (32.5%)	85 %	4
Grain	Pszenica niesłodowana	0.2 kg (6.5%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	7.1 %
Boil	Amarillo	10 g	60 min	8.5 %
Aroma (end of boil)	Cascade	10 g	5 min	7.1 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Cascade	20 g	14 day(s)	7.1 %
Dry Hop	Mosaic	20 g	14 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis