

## Warka #1 Session AIPA/APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **10.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.4 kg (8.9%)	80 %	7
Grain	Weyermann - Vienna Malt	0.2 kg (4.4%)	81 %	8
Grain	Biscuit Malt	0.2 kg (4.4%)	79 %	45
Grain	Carahell	0.2 kg (4.4%)	77 %	26
Grain	Barley, Flaked	0.1 kg (2.2%)	70 %	4
Liquid Extract	Bruntal Pale Ale	1.7 kg (37.8%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (37.8%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	10 g	60 min	12 %
Boil	Simcoe	20 g	10 min	12.1 %
Boil	Amarillo	25 g	10 min	8.2 %
Boil	Mosaic	25 g	10 min	10.4 %
Dry Hop	Simcoe	20 g	5 day(s)	12.1 %
Dry Hop	Amarillo	20 g	5 day(s)	8.2 %
Dry Hop	Mosaic	20 g	5 day(s)	10.4 %
Dry Hop	Citra	20 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---

### Notes

- 1.06.2018 warzenie  
- 22l 13 blg  
3.06.2018 start fermentacji ok 19 stopni

10.06.2018 przeniesiono do 25 stopni

- 3-3.5 blg

12.06.2018 Złamie na cichą

- 2 blg

18.06.2018 Dodany chmiel na zimno

23.06.2018 Zabutelkowane

- 120 g glukozy

- 41 butelek (straty przy zlewaniu na cichą + zlanie po chmieleniu na zimno)

29.06.2018 Piwo młode ale smakuje bardzo dobrze, lekko za wysokie nagazowanie, piana OK, aromat średnio intensywny, zrównoważone)

*Jun 12, 2018, 12:45 PM*