

# Warka 17

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **60.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **51 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	17 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	50 g	20 min	14 %
Whirlpool	Denali	100 g	20 min	14 %
Dry Hop	Nelson Sauvín	300 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	250 ml	White Labs