

# Warka #4 English IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **59**
- SRM **3.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PILZEŃSKI Viking Malt	5 kg (84.7%)	82 %	4
Grain	płatki jeczmiene	0.4 kg (6.8%)	80 %	3
Grain	MONACHIJSKI 17 EBC BYDGOSZCZ	0.5 kg (8.5%)	81 %	17

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sumit 18% goryczka USA	15 g	60 min	18 %
First Wort	Falconers Flight 11,3% goryczkowy USA	15 g	40 min	11.3 %
First Wort	Marynka 10% goryczka PL	15 g	30 min	10 %
First Wort	Lublin (Lubelski) 4% aromat PL	15 g	15 min	4 %
First Wort	Sybila 8.4% aromat PL	15 g	15 min	8.4 %
Dry Hop	Citra 14.2 % aromat USA	30 g	7 day(s)	14.2 %

Dry Hop	Lublin (Lubelski) 4% aromat PL	15 g	7 day(s)	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 pokolenie 3	Ale	Slant	200 ml	fermentis