

# Warka # 7 New England IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (73.5%)	80 %	3.5
Grain	Pszeniczny	0.5 kg (14.7%)	85 %	4
Adjunct	Płatki pszeniczne	0.2 kg (5.9%)	85 %	3
Adjunct	Płatki owsiane	0.2 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	10 g	25 min	9 %
Whirlpool	Citra	10 g	25 min	13 %
Whirlpool	Mosaic	10 g	25 min	12 %
Whirlpool	Ekuanot	10 g	25 min	13 %
Dry Hop	Amarillo	10 g	4 day(s)	9 %
Dry Hop	Citra	10 g	4 day(s)	13 %
Dry Hop	Mosaic	10 g	4 day(s)	12 %
Dry Hop	Ekuanot	10 g	4 day(s)	13 %
Dry Hop	Amarillo	15 g	2 day(s)	9 %
Dry Hop	Citra	15 g	2 day(s)	13 %

Dry Hop	Mosaic	15 g	2 day(s)	12 %
Dry Hop	Ekuanot	15 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	7 g	Danstar