

Warka 8 Polska AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Golden Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Pilsner malt	1 kg (14.3%)	82 %	4
Grain	Viiing caramel pale kg	1 kg (14.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Marynka	25 g	20 min	10 %
Boil	Marynka	25 g	10 min	10 %
Aroma (end of boil)	Cascade PL	50 g	1 min	5.2 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	1 min	4 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %
Dry Hop	Lublin (Lubelski)	50 g	7 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	300 ml	Wysa
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