

# Warka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **58**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (95.2%)	85 %	7
Grain	Carahell	0.3 kg (4.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.4 %
Boil	Citra	13 g	60 min	13.8 %
Boil	Equinox	10 g	25 min	13.4 %
Boil	Centennial	15 g	8 min	9.7 %
Boil	Citra	17 g	8 min	13.8 %
Boil	Equinox	10 g	8 min	13.4 %
Dry Hop	Equinox	20 g	7 day(s)	13.4 %
Dry Hop	Centennial	15 g	7 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---