#20 Wareczga

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **60**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(69%)*	80 %	5
Grain	Weyermann - Carapils	0.7 kg *(8%)*	78 %	4
Grain	Pszeniczny	0.5 kg *(5.7%)*	85 %	4
Grain	Abbey Malt Weyermann	0.5 kg *(5.7%)*	75 %	45
Grain	Płatki pszeniczne	0.5 kg *(5.7%)*	60 %	3
Grain	Płatki owsiane	0.5 kg *(5.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	30 g	60 min	13.4 %
Aroma (end of boil)	nelson	60 g	10 min	11.3 %
Aroma (end of boil)	el dorado	50 g	10 min	14.2 %
Whirlpool	nelson	80 g	0 min	11.3 %
Dry Hop	citra	70 g	5 day(s)	13.4 %
Dry Hop	el dorado	50 g	5 day(s)	14.2 %
Dry Hop	nelson	40 g	5 day(s)	11.3 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
kveik hornindal wlp521	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	300 g	Mash	0 min