

warka XX

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.9%)	80 %	5
Grain	Pilzneński	0.5 kg (8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8%)	78 %	4
Grain	Caraamber	0.26 kg (4.2%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	81 g	60 min	4 %
Boil	Marynka	13 g	50 min	10 %
Boil	Cascade	30 g	20 min	4.9 %
Boil	Cascade	40 g	5 min	4.9 %
Boil	citra	20 g	1 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min

Notes

- blg przed gotowaniem 15, w garze jakieś 28 litrów, dlatego zwiększyłem wydajność do 90% (może to przez to że wysładzanie ciągłe, które trwało 3 godziny (sic!), natomiast dostępne na forach kalkulatory wg obliczeń mówią o 70%...
refraktometr wskazuje 14,2 brix. spławik gomar 15, biowin 12....
po gotowaniu 15,8 brix, spławik gomar 17blg, biowin 13,5 blg
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