Resztki

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(95.2%)*	81 %	4
Grain	Abbey Malt Weyermann	0.25 kg *(4.8%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	60 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar