

## Łest kolst

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **85**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (95.6%)	81 %	4
Sugar	Candi Sugar, Clear	0.3 kg (4.4%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Enigma (AUS)	90 g	1 day(s)	17.2 %
Aroma (end of boil)	Enigma (AUS)	80 g	10 min	17.2 %
Boil	Enigma (AUS)	20 g	60 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	80 g	1 min	17.2 %