

IPA z resztek (IR)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **22.5**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.85 kg (31.4%)	72 %	5
Grain	Wiedeński Weyermann	0.9 kg (15.3%)	72 %	8
Grain	Monachijski	0.17 kg (2.9%)	72 %	15
Grain	Monachijski typ II 20-25 EBC Weyermann	0.39 kg (6.6%)	72 %	20
Grain	Żytni	0.42 kg (7.1%)	72 %	8
Grain	Carafa II Weyermann	0.15 kg (2.5%)	72 %	1150
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.7%)	73 %	120
Grain	Caramunich® typ I	1 kg (17%)	73 %	80
Grain	BESTMALZ - Best Pilsen	0.5 kg (8.5%)	72 %	4
Grain	Pale Ale Thomas Fawcett	0.41 kg (7%)	72 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	28 g	60 min	8.3 %
Boil	Cascade PL	40 g	10 min	6.6 %
Boil	Citra	50 g	10 min	12 %
Dry Hop	Cascade PL	60 g	5 day(s)	6.6 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	50 ml	White Labs