

# IPAbianice

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **52**
- SRM ---

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	21 g	60 min	11 %
Boil	Hallertau Blanc	10 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
gęstwa	Lager	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	summit	20 g	Secondary	7 day(s)