

# LIMBOWE

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **15.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (85.7%)	80 %	45
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.5 kg (14.3%)	80 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	50 min	11 %
Boil	Nelson Sauvín	5 g	10 min	11 %
Aroma (end of boil)	Enigma (AUS)	20 g	0 min	17.2 %
Dry Hop	Enigma (AUS)	30 g	4 day(s)	17.2 %
Dry Hop	Nelson Sauvín	25 g	4 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Abbaye Belgian Style Ale	Ale	Dry	11 g	White Labs