

Restoration Ale

an All Grain English IPA by Matias

Fermentables

Amount	Fermentable	Use
4.5 kg	Maris Otter Pale (UK)	Mash
0.4 kg	Munich (UK)	Mash

Hops

Amount	Hop	Time
30.0 g	SAB XJA/436	60 min
30.0 g	SAB 98J1763	0 min

Yeasts

Name	Lab/Product
Windsor British-Style Beer Yeast	Danstar

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	65.0 °C	60 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.061	1.018 ↑	48
ABV	Color	Balance
5.6%	5 SRM ↓	Bitter