

## ZALE - Zandka Ale2

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- Gravity **14 BLG**
- ABV ---
- IBU **39**
- SRM **77.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (100%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	5 g	50 min	7.8 %
Boil	Sybilla	5 g	50 min	6.5 %
Boil	Sybilla	20 g	30 min	6.5 %
Boil	Oktawia	20 g	15 min	7.8 %
Boil	Sybilla	30 g	15 min	6.5 %
Aroma (end of boil)	Sybilla	30 g	0 min	6.5 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.8 %
Dry Hop	Sybilla	50 g	8 day(s)	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale