

## zebełku

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **10.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (91.9%)	80 %	45
Sugar	Cukier	0.15 kg (8.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	20 min	4.7 %
Boil	Marynka	10 g	30 min	8.8 %
Aroma (end of boil)	Citra	25 g	0 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	Fermentis