

# Jesienny CZAS

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **96**
- SRM **49.1**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (33.3%)	73 %	600
Liquid Extract	ekstrakt słodowy Pale Ale	3.4 kg (66.7%)	73 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus/Columbus	25 g	55 min	14.6 %
Boil	Sorachi Ace	19 g	30 min	9.4 %
Boil	Chinook	19 g	30 min	12.8 %
Boil	Ahtanum	30 g	15 min	4 %
Boil	Sorachi Ace	20 g	15 min	9.4 %
Boil	Chinook	20 g	15 min	12.8 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	9.4 %
Dry Hop	Chinook	50 g	7 day(s)	13 %
Dry Hop	Ahtanum	30 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---