

## ZALE - Zandka Ale2

- Gravity **15.4 BLG**
- ABV ---
- IBU **35**
- SRM **73.2**
- 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 (80%)	90 %	621
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.85 kg (20%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	11.2 %
Boil	Magnat	5 g	55 min	11.2 %
Boil	Oktawia	10 g	30 min	7.1 %
Boil	Sybilla	10 g	30 min	6.5 %
Boil	Sybilla	10 g	20 min	3.5 %
Boil	Oktawia	10 g	20 min	7.1 %
Boil	Oktawia	10 g	10 min	7.8 %
Boil	Sybilla	10 g	10 min	6.5 %
Boil	Oktawia	10 g	5 min	7.1 %
Boil	Sybilla	20 g	5 min	3.5 %
Aroma (end of boil)	Sybilla	10 g	-1 min	6.5 %
Aroma (end of boil)	Oktawia	20 g	-1 min	7.8 %
Whirlpool	Sybilla	10 g	-3 min	3.5 %
Whirlpool	Oktawia	10 g	-3 min	7.1 %
Dry Hop	Oktawia	50 g	8 day(s)	7.1 %

### Yeasts

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