

ZALE - Zandka Ale2

- 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 |