

## CZAS Rzeźnika

- Gravity **16.8 BLG**
- ABV ---
- IBU **102**
- SRM **54.9**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (33.3%)	65 %	600
Liquid Extract	ekstrakt sodowy Pale Ale	3.4 kg (66.7%)	65 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus/Columbus	17 g	60 min	15 %
Boil	Citra	17 g	30 min	13.5 %
Boil	Simcoe	17 g	30 min	13.2 %
Boil	Amarillo	16 g	15 min	8.8 %
Boil	Citra	17 g	15 min	13.5 %
Boil	Simcoe	16 g	15 min	13.2 %
Dry Hop	Citra	45 g	7 day(s)	13.5 %
Dry Hop	Simcoe	47 g	7 day(s)	13.2 %
Dry Hop	Amarillo	35 g	7 day(s)	8.8 %

### Yeasts

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