

## 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 | ---        |