

# Zlewek

- Gravity **10.2 BLG**
- ABV ---
- IBU **151**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	11.3 %
Boil	Centennial	30 g	60 min	9.5 %
Aroma (end of boil)	Chinook	30 g	15 min	11.3 %
Aroma (end of boil)	Centennial	70 g	15 min	9.5 %
Dry Hop	Perle	50 g	14 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	100 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	herbata earl grey	100 g	Secondary	1 day(s)