

# 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) |