

# ZEST AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (81.1%)	80.5 %	2
Grain	Weyermann pszeniczny jasny	1 kg (13.5%)	80 %	6
Grain	Strzegom Karmel 150	0.4 kg (5.4%)	71.7 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	60 min	11.8 %
Whirlpool	Mosaic	80 g	30 min	11.8 %
Dry Hop	Mosaic	80 g	2 day(s)	11.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	zest z pomarańczy	500 g	Secondary	2 day(s)
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