

#12 Zest fresh ale 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **59**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (65.2%)	81 %	4
Grain	Pszeniczny	1 kg (21.7%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (8.7%)	78 %	4
Grain	Carared	0.2 kg (4.3%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Rakau (NZ)	10 g	30 min	9.5 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Rakau (NZ)	10 g	10 min	9.5 %
Boil	Citra	15 g	10 min	12 %
Boil	Rakau (NZ)	10 g	5 min	9.5 %
Boil	Mosaic	15 g	5 min	10 %

Yeasts

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