

O Zessty IPA Klux

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Pale Malt (6 Row) US | 2.5 kg (38.5%) | 76 % | 4 |
| Grain | Briess - Pilsen Malt | 3 kg (46.2%) | 80.5 % | 2 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (7.7%) | 75 % | 3 |
| Grain | Weyermann - Vienna Malt | 0.5 kg (7.7%) | 81 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Centennial | 20 g | 60 min | 8.5 % |
| Boil | Mosaic | 20 g | 45 min | 10.4 % |
| Boil | Centennial | 30 g | 20 min | 8.5 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10.4 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 14.2 % |
| Dry Hop | Vic Secret | 50 g | 3 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- 26 g - Zest pomarańcz
- 35 g - Zest grejfrut zielony
- *Oct 11, 2018, 7:24 PM*
- Wersja 2
 - 2 pomarańcze
 - 1 grejfrut różowy
 - 1/2 limonki
 - sok z 1/2 limonki
 - sok z 1/3 grejfruta

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