

# Zandka HIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **13.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **25.5 liter(s)**

## Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 5.2 kg (100%) | 80 %  | 35  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Magnat     | 10 g   | 60 min   | 11.2 %     |
| Boil                | Citra      | 15 g   | 30 min   | 14.2 %     |
| Boil                | Cascade    | 20 g   | 15 min   | 7.1 %      |
| Boil                | Citra      | 20 g   | 15 min   | 14.2 %     |
| Boil                | Cascade_PL | 10 g   | 10 min   | 4.5 %      |
| Boil                | Citra      | 10 g   | 10 min   | 14.2 %     |
| Boil                | Cascade_PL | 20 g   | 5 min    | 4.5 %      |
| Boil                | Citra      | 20 g   | 5 min    | 14.2 %     |
| Aroma (end of boil) | Citra      | 20 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Cascade_PL | 20 g   | 0 min    | 4.5 %      |
| Dry Hop             | Cascade_PL | 40 g   | 6 day(s) | 4.5 %      |
| Dry Hop             | Citra      | 40 g   | 6 day(s) | 14.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11.5 g | safalee    |