

Zest IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **54**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (33.3%) | 81 % | 6 |
| Grain | Malteurop Pale Ale | 1 kg (33.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Whirlpool | Simcoe | 20 g | 20 min | 12.1 % |
| Dry Hop | Simcoe | 15 g | 2 day(s) | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 80 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g | Boil | 10 min |
| Flavor | zest z 1 pomaranczy + sok | 20 g | Boil | 10 min |

| | | | | |
|--------|---------------------------|------|------|--------|
| Flavor | zest z 1/2 cytryny + sok | 5 g | Boil | 10 min |
| Flavor | zest z 1/2 grejfruta | 10 g | Boil | 10 min |
| Flavor | zest z 1 pomaranczy + sok | 20 g | Boil | 0 min |
| Flavor | zest z 1/2 cytryny + sok | 5 g | Boil | 0 min |
| Flavor | zest z 1/2 grejfruta | 10 g | Boil | 0 min |

Notes

- Druga partia zestawów : dodać na hopstand razem z chmielem
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