

## Zest session ipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (95.2%)	82 %	4
Grain	Weyermann - Carapils	0.15 kg (4.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar