

# Zjeb

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **79.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

## Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **54 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **43.2 liter(s)** of **76C** water or to achieve **79.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	ale	18 kg (100%)	80 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	eukanot	90 g	15 min	13.8 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Cascade PL	100 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	44 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	citra	100 g	Secondary	15 day(s)