ZI-1

- Gravity **10.2 BLG**
- ABV **---**
- IBU **10**
- SRM **3.2**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **69C**
- Keep mash **2 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale IREKS	3 kg *(75%)*	81 %	5
Grain	Weyermann - Carapils	0.8 kg *(20%)*	78 %	4
Grain	Żytni Weyermann	0.2 kg *(5%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zi-1	10 g	15 min	7.9 %
Whirlpool	Zi-1	30 g	15 min	7.9 %
Dry Hop	Zi-1	160 g	3 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.