AIPA z zatarem

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **60 min** at **66C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg *(33.3%)*	82 %	4
Grain	Weyermann - Carapils	0.5 kg *(16.7%)*	78 %	4
Grain	Viking Pale Ale malt	1.5 kg *(50%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	16.1 %
Boil	Amarillo	5 g	15 min	7.3 %
Aroma (end of boil)	Amarillo	10 g	10 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Zatar	5 g	Boil	10 min

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