#22 Single Hop Session IPA Zythos

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **50**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg *(90.5%)*	80 %	5
Grain	Płatki owsiane	0.4 kg *(9.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	20 g	55 min	11 %
Boil	Zythos	10 g	10 min	11 %
Boil	Zythos	10 g	5 min	11 %
Whirlpool	Zythos	50 g	20 min	11 %
Dry Hop	Zythos	90 g	6 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	---

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