

Zest IPA v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **68**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Pilzneński	1 kg (16.7%)	81 %	4
Grain	Simpsons - Golden Promise	2 kg (33.3%)	81 %	4
Grain	Maris Otter Crisp	2 kg (33.3%)	83 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	5 g	30 min	11 %
Boil	lunga	10 g	60 min	11 %
Boil	Mandarina Bavaria	30 g	20 min	10 %
Boil	Citra	20 g	40 min	12 %
Boil	Citra	20 g	20 min	12 %
Aroma (end of boil)	Mandarina Bavaria	20 g	0 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	zest z mandarynek i cyryn	30 g	Secondary	6 day(s)
Fining	Biresol	10 g	Boil	10 min

Notes

- Gotownie jedno temperaturowe !

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

63 ST

Pszenica wrzucona do garnka już w czasie podrzewania wody !

Jan 2, 2019, 6:28 PM