micro ipa zombie & exp 2/20

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **34**
- SRM **2.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.4 kg *(90.6%)*	80.5 %	3
Grain	Rice, Flaked	0.25 kg *(9.4%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	zombie	20 g	15 min	9.8 %
Boil	exp 2/20	20 g	5 min	9.3 %
Whirlpool	exp 2/20	30 g	0 min	9.3 %
Whirlpool	zombie	30 g	0 min	9.8 %

Notes

- SO4 150ppm
  Cl 60ppm

  Whirlpool 25min 78stopni
  Sep 10, 2024, 2:52 PM

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