

# Farmhouse Zesty IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **76**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (86.1%)	80 %	5
Grain	Strzegom Wiedeński	0.75 kg (9.9%)	79 %	10
Sugar	Brown Sugar, Light	0.3 kg (4%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %
Boil	Warrior	20 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest grejpfrutowy	10 g	Secondary	7 day(s)
Flavor	zest cytrynowy	10 g	Secondary	7 day(s)