

# 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 |