

# Micro IPA - ZIC ZAC

- Gravity **10.7 BLG**
- ABV ---
- IBU **29**
- SRM **3.6**
- Style **American Pale Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3 kg (75%)	80 %	6
Grain	Weizenmalz Best	0.5 kg (12.5%)	82 %	4
Grain	Oats, Flaked	0.5 kg (12.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	6 g	60 min	12.6 %
Whirlpool	Amarillo	20 g	20 min	8.7 %
Whirlpool	Citra	20 g	20 min	13.6 %
Whirlpool	Simcoe	20 g	20 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Culture	20 g	Wyeast Labs