

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 |