

# zelo ipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **47**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (84.9%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (9.4%)	80 %	4
Grain	Płatki pszeniczne	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	50 min	11.1 %
Boil	Nelson Sauvín	30 g	25 min	11.1 %
Boil	Nelson Sauvín	15 g	10 min	11.1 %
Boil	WAI-ITI	15 g	5 min	1.4 %
Boil	WAI-ITI	15 g	0 min	1.4 %
Dry Hop	WAI-ITI	30 g	4 day(s)	1.4 %
Dry Hop	Huell Melon	30 g	4 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11.5 g	---