

# ZIPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.2**
- Style **American IPA**

## 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 **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount        | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński   | 4 kg (95.2%)  | 81 %  | 4   |
| Grain | Caramel pils | 0.2 kg (4.8%) | --- % | --- |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Falconer's Flight | 20 g   | 50 min   | 10.5 %     |
| Boil    | Falconer's Flight | 60 g   | 5 min    | 10.5 %     |
| Dry Hop | Falconer's Flight | 140 g  | 3 day(s) | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |