

#12 Zest fresh ale 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **59**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (65.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (21.7%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (8.7%) | 78 % | 4 |
| Grain | Carared | 0.2 kg (4.3%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Rakau (NZ) | 10 g | 30 min | 9.5 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Boil | Rakau (NZ) | 10 g | 10 min | 9.5 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Rakau (NZ) | 10 g | 5 min | 9.5 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |