

## #17 ZEUS IPA

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- Gravity **15.3 BLG**
- ABV ---
- IBU **70**
- SRM **12.9**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **21.8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.12 kg (67.8%)	79 %	6
Grain	Pilzneński	1.2 kg (19.7%)	81 %	4
Grain	Strzegom Monachijski typ II	0.53 kg (8.7%)	79 %	22
Grain	Strzegom Karmel 300	0.23 kg (3.8%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	17.3 %
Boil	Waimea	25 g	15 min	17.3 %
Whirlpool	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	10 day(s)	15.5 %

### Yeasts

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

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	7 g	Boil	5 min