

# IPA zacier

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount       | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) UK    | 4 kg (66.7%) | 78 %  | 6   |
| Grain | Weyermann - Vienna Malt | 1 kg (16.7%) | 81 %  | 8   |
| Grain | Weyermann - Carapils    | 1 kg (16.7%) | 78 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 50 g   | 10 min | 9.4 %      |
| Boil    | Mosaic     | 50 g   | 10 min | 11.5 %     |
| Boil    | Ahtanum    | 50 g   | 5 min  | 4.7 %      |
| Boil    | Mosaic     | 25 g   | 5 min  | 11.5 %     |
| Boil    | Galaxy     | 25 g   | 5 min  | 13.6 %     |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 11 g   | Fermentis Division of S.I.Lesaffre |