

O Zessty IPA Klux

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (6 Row) US	2.5 kg (38.5%)	76 %	4
Grain	Briess - Pilsen Malt	3 kg (46.2%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.5 kg (7.7%)	75 %	3
Grain	Weyermann - Vienna Malt	0.5 kg (7.7%)	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	8.5 %
Boil	Mosaic	20 g	45 min	10.4 %
Boil	Centennial	30 g	20 min	8.5 %
Whirlpool	Mosaic	30 g	0 min	10.4 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Galaxy	100 g	3 day(s)	14.2 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %

Yeasts

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

Notes

- 26 g - Zest pomarańcz
- 35 g - Zest grejfrut zielony
- *Oct 11, 2018, 7:24 PM*
- Wersja 2
 - 2 pomarańcze
 - 1 grejfrut różowy
 - 1/2 limonki
 - sok z 1/2 limonki
 - sok z 1/3 grejfruta

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