

# Zandka HIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **13.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.2 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Citra	15 g	30 min	14.2 %
Boil	Cascade	20 g	15 min	7.1 %
Boil	Citra	20 g	15 min	14.2 %
Boil	Cascade_PL	10 g	10 min	4.5 %
Boil	Citra	10 g	10 min	14.2 %
Boil	Cascade_PL	20 g	5 min	4.5 %
Boil	Citra	20 g	5 min	14.2 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Cascade_PL	20 g	0 min	4.5 %
Dry Hop	Cascade_PL	40 g	6 day(s)	4.5 %
Dry Hop	Citra	40 g	6 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	safalee