

# Zappa Fake Cold Ipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Strzegom Pilzneński	6.5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	zappa	25 g	15 min	5 %
Boil	zappa	25 g	5 min	5 %
Aroma (end of boil)	zappa	50 g	1 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11.5 g	Omega