

# Zelipapa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **4.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Żytni                | 2.5 kg (45.5%) | 85 %  | 8   |
| Grain | Viking Pale Ale malt | 3 kg (54.5%)   | 80 %  | 5   |

## Hops

| Use for    | Name  | Amount | Time     | Alpha acid |
|------------|-------|--------|----------|------------|
| First Wort | lunga | 40 g   | 60 min   | 11 %       |
| Boil       | zombi | 50 g   | 5 min    | 13 %       |
| Whirlpool  | zombi | 50 g   | 0 min    | 13 %       |
| Dry Hop    | zombi | 100 g  | 2 day(s) | 13 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 170 ml | Fermentum Mobile |