

# AIPA - ZAC 30

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **47**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.1%)	80 %	5
Grain	Viking Wheat Malt	1 kg (19%)	83 %	5
Grain	Carared	0.25 kg (4.8%)	75 %	39
Grain	Golden ale	1 kg (19%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	65 min	6.5 %
Boil	Cascade	45 g	45 min	6.5 %
Aroma (end of boil)	Cascade	15 g	10 min	6.5 %
Dry Hop	Citra	30 g	7 day(s)	14.2 %
Dry Hop	Amarillo	30 g	7 day(s)	8.9 %
Dry Hop	Zythos	30 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis