

SH ZIBI IPA 2023 GH

- Gravity **14.3 BLG**
- ABV ---
- IBU **45**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1759.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1380 liter(s)**
- Total mash volume **1840 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1380 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **839.5 liter(s)** of **76C** water or to achieve **1759.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 250 kg (54.3%) | 82 % | 4 |
| Grain | Słód owsiany Fawcett | 75 kg (16.3%) | 61 % | 5 |
| Grain | Płatki owsiane | 60 kg (13%) | 60 % | 3 |
| Grain | Viking Pale Ale malt | 50 kg (10.9%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 25 kg (5.4%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------|---------|----------|------------|
| Aroma (end of boil) | Zibi | 4000 g | 35 min | 10 % |
| Dry Hop | Zibi | 15000 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 1000 g | Lallemand |