

# Zest IPA V3.1

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Pilzneński	3 kg (48%)	81 %	4
Grain	Pale Ale Low Colour Maris Otter	2 kg (32%)	81 %	6
Grain	Zakwaszający	0.25 kg (4%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	30 min	11 %
Boil	lunga	40 g	20 min	11 %
Boil	Belma	50 g	20 min	9.4 %
Aroma (end of boil)	Belma	30 g	5 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Zest z Pomarańczy i cytryn	75 g	Secondary	6 day(s)
Fining	Biresol	10 g	Boil	10 min