

Zesty Lite IPA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **140**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **75C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (80%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (20%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|-----------|
| Flavor | Zest z sokiem z cytrusów | 3500 g | Secondary | 10 day(s) |