

# Zipa

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41.7%)	79 %	6
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.9 %
Boil	Chinook	40 g	60 min	10 %
Boil	Cascade (PI)	25 g	10 min	4 %
Aroma (end of boil)	Simcoe	25 g	1 min	12.1 %
Aroma (end of boil)	Mosaic	25 g	1 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis