

# ZIPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **46**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **12 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (86.2%)	79 %	6
Grain	Cara-Pils/Dextrine	0.3 kg (5.2%)	75 %	4
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	25 g	60 min	11 %
Boil	Vic Secret (AUS)	20 g	15 min	16.1 %
Boil	Vic Secret (AUS)	15 g	5 min	16.1 %
Whirlpool	Pacifica (NZ)	25 g	50 min	4.8 %
Dry Hop	Pacifica (NZ)	25 g	5 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale