

#22 - IPA - "Zet is Dead"

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7
Grain	Crisp - Pale Ale / Pils	1 kg (15.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	28 g	60 min	11 %
Boil	Zeus	15 g	15 min	14.5 %
Aroma (end of boil)	Cascade	50 g	5 min	7.1 %
Dry Hop	Ahtanum	100 g	3 day(s)	3.4 %
Dry Hop	Cascade	50 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---