

AIPA - ZAC 30

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **47**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (57.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (19%) | 83 % | 5 |
| Grain | Carared | 0.25 kg (4.8%) | 75 % | 39 |
| Grain | Golden ale | 1 kg (19%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Cascade | 30 g | 65 min | 6.5 % |
| Boil | Cascade | 45 g | 45 min | 6.5 % |
| Aroma (end of boil) | Cascade | 15 g | 10 min | 6.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 14.2 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 8.9 % |
| Dry Hop | Zythos | 30 g | 7 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |