

# IPA zacier

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 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 **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (66.7%)	78 %	6
Grain	Weyermann - Vienna Malt	1 kg (16.7%)	81 %	8
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	10 min	9.4 %
Boil	Mosaic	50 g	10 min	11.5 %
Boil	Ahtanum	50 g	5 min	4.7 %
Boil	Mosaic	25 g	5 min	11.5 %
Boil	Galaxy	25 g	5 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11 g	Fermentis Division of S.I.Lesaffre