

# Zelipapa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2.5 kg (45.5%)	85 %	8
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	40 g	60 min	11 %
Boil	zombi	50 g	5 min	13 %
Whirlpool	zombi	50 g	0 min	13 %
Dry Hop	zombi	100 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	170 ml	Fermentum Mobile