new zipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(76.9%)*	80 %	5
Grain	Strzegom Karmel 30	0.2 kg *(7.7%)*	75 %	30
Grain	Pilzneński	0.4 kg *(15.4%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	10 g	40 min	13 %
Aroma (end of boil)	Rakau (NZ)	10 g	5 min	9.5 %
Dry Hop	Waimea	20 g	7 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10.5 g	Mangrove Jack's

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.