

# Zappa Fake Cold Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **4.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.5 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 40 g   | 60 min | 11 %       |
| Boil                | zappa | 25 g   | 15 min | 5 %        |
| Boil                | zappa | 25 g   | 5 min  | 5 %        |
| Aroma (end of boil) | zappa | 50 g   | 1 min  | 5 %        |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra OYL-071 | Ale  | Dry  | 11.5 g | Omega      |