

# SH ZIBI IPA 2023 GH

- Gravity **14.3 BLG**
- ABV ---
- IBU **45**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1759.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1380 liter(s)**
- Total mash volume **1840 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1380 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **839.5 liter(s)** of **76C** water or to achieve **1759.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	250 kg (54.3%)	82 %	4
Grain	Słód owsiany Fawcett	75 kg (16.3%)	61 %	5
Grain	Płatki owsiane	60 kg (13%)	60 %	3
Grain	Viking Pale Ale malt	50 kg (10.9%)	80 %	5
Grain	Cara-Pils/Dextrine	25 kg (5.4%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Zibi	4000 g	35 min	10 %
Dry Hop	Zibi	15000 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	1000 g	Lallemand