

# Zest IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **54**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (33.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (33.3%)	81 %	6
Grain	Malteurop Pale Ale	1 kg (33.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Whirlpool	Simcoe	20 g	20 min	12.1 %
Dry Hop	Simcoe	15 g	2 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min
Flavor	zest z 1 pomaranczy + sok	20 g	Boil	10 min

Flavor	zest z 1/2 cytryny + sok	5 g	Boil	10 min
Flavor	zest z 1/2 grejfruta	10 g	Boil	10 min
Flavor	zest z 1 pomaranczy + sok	20 g	Boil	0 min
Flavor	zest z 1/2 cytryny + sok	5 g	Boil	0 min
Flavor	zest z 1/2 grejfruta	10 g	Boil	0 min

## Notes

- Druga partia zestawów : dodać na hopstand razem z chmielem  
*Mar 3, 2019, 10:19 AM*