

# Zesty Lite IPA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **140**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **75C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (80%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.5 kg (20%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z sokiem z cytrusów	3500 g	Secondary	10 day(s)