

aaa

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **3.8 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **8.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Citra	10 g	5 min	12 %