

Maro I

- Gravity **19 BLG**
- ABV ---
- IBU **42**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **75 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.6 kg | 85 % | 8 |
| Grain | Cara-Pils/Dextrine | 0.2 kg | 72 % | 4 |
| Grain | Carared | 0.2 kg | 75 % | 52 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Cascade | 20 g | 60 min | 6 % |
| Boil | Cascade | 30 g | 5 min | 6 % |
| Boil | Chinook | 20 g | 5 min | 13 % |
| Boil | Cascade | 20 g | 0 min | 6 % |
| Boil | Amarillo | 20 g | 0 min | 9.5 % |
| Boil | Citra | 60 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |