

Mini

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **26**
- SRM **7.4**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **6.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **6.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | Castle Pale Ale | 2 kg (100%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | citra | 7 g | 40 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04 | Ale | Dry | 6 g | --- |