

# Mini

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- 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	---