

## Xx01

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **92**
- SRM ---
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount      | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (100%) | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 200 g  | 55 min | 10 %       |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Mauribrew Weiss Y1433 | Ale  | Dry  | 11 g   | ---        |