

# Cronx

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **7.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	25 g	10 min	6 %
Boil	Marynka	25 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.02 g	Safale