

Cryo Hops Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 2-rzędowy | 0.3 kg (8.6%) | 80 % | 4 |
| Grain | Castle malting Pale Ale | 1.6 kg (45.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (28.6%) | 79 % | 10 |
| Grain | Simpsons - Golden Naked Oats | 0.3 kg (8.6%) | 73 % | 20 |
| Grain | simpsons - wheat malt | 0.3 kg (8.6%) | 83 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | citra cryo | 6 g | 10 min | 23.6 % |
| Boil | mosaic cryo | 6 g | 10 min | 23.3 % |
| Aroma (end of boil) | citra cryo | 6 g | 5 min | 23.6 % |
| Aroma (end of boil) | mosaic cryo | 6 g | 5 min | 23.3 % |
| Dry Hop | citra cryo | 10 g | 3 day(s) | 23.6 % |
| Dry Hop | mosaic cryo | 10 g | 3 day(s) | 23.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale | Slant | 200 ml | --- |