

# Grejpfruty na maxa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **65.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **62.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68.5 C**, Time **30 min**

## Mash step by step

- Heat up **50 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68.5C**
- Sparge using **37.7 liter(s)** of **76C** water or to achieve **75.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt        | 6.5 kg (52%) | 90 %  | 5   |
| Grain | Pilzneński                  | 2 kg (16%)   | 90 %  | 4   |
| Grain | Strzegom Monachijski typ II | 4 kg (32%)   | 90 %  | 22  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 30 g   | 40 min   | 10 %       |
| Boil                | Marynka | 60 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Mosaic  | 100 g  | 0 min    | 10 %       |
| Aroma (end of boil) | Cascade | 100 g  | 0 min    | 6 %        |
| Dry Hop             | Mosaic  | 100 g  | 7 day(s) | 10 %       |
| Dry Hop             | Cascade | 100 g  | 7 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 45 g   | fermentis  |