

# LA Maze

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (70%)	80 %	5
Grain	Pszeniczny	0.6 kg (10%)	85 %	4
Grain	Rye, Flaked	0.9 kg (15%)	78.3 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Whirlpool	Nelson Sauvín	10 g	20 min	11 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Nelson Sauvín	20 g	2 day(s)	11 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %