

# Maro I

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- Gravity **19 BLG**
- ABV ---
- IBU **42**
- SRM **9.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **75 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.6 kg	85 %	8
Grain	Cara-Pils/Dextrine	0.2 kg	72 %	4
Grain	Carared	0.2 kg	75 %	52

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	30 g	5 min	6 %
Boil	Chinook	20 g	5 min	13 %
Boil	Cascade	20 g	0 min	6 %
Boil	Amarillo	20 g	0 min	9.5 %
Boil	Citra	60 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale