

Sesson IPA Cervus lun-Equ-Cas

- Gravity **11.4 BLG**
- ABV ---
- IBU **25**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **74C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (22.2%) | 81 % | 5 |
| Grain | Karmelowy Czerwony | 0.5 kg (11.1%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | lunga | 10 g | 30 min | 11 % |
| Boil | lunga | 10 g | 10 min | 11 % |
| Boil | Equinox | 30 g | 0 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Wheat | Dry | 10 g | Mangrove Jack's |