

## 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 |