

# Xx01

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **92**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	200 g	55 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Ale	Dry	11 g	---