

# bruxtrois

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **40 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (84.9%)	81 %	4
Grain	Płatki owsiane	0.8 kg (15.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %