

# Estrondo

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **0.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **1.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess LME - Pilsen Light	0.3 kg (100%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	1.44 g	40 min	3.8 %
Boil	Equinox	2 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	0.8 g	Fermentis