

# Grigor&Iza

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (74.6%)	81 %	5
Grain	Barley, Flaked	1 kg (14.9%)	70 %	4
Sugar	Sugar	0.5 kg (7.5%)	78.3 %	2
Grain	Caramel/Crystal Malt - 120L	0.2 kg (3%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	13.7 %
Boil	Citra	15 g	5 min	13.7 %
Whirlpool	Citra	15 g	15 min	13.7 %
Dry Hop	Citra	40 g	4 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hot Head Ale	Ale	Liquid	100 ml	Omega