

Mazuro

- Gravity **15.9 BLG**
- ABV ---
- IBU **106**
- SRM **11.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **70C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Karmelowy jasny 30 EBC | 1 kg (16.7%) | --- % | 30 |
| Grain | Castle Pale Ale | 5 kg (83.3%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 11.7 % |
| Boil | Centennial | 25 g | 30 min | 9.5 % |
| Aroma (end of boil) | Centennial | 25 g | 15 min | 9.5 % |
| Dry Hop | Mandarina Bavaria | 25 g | 7 day(s) | 9.5 % |
| Dry Hop | Mandarina Bavaria | 25 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 30 g | Safale |