

# Mixxx

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **14.5**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.1%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.35 kg (6.5%)	68 %	600
Grain	Strzegom Pilzneński	2 kg (37.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	15 min	12 %
Boil	Marynka	15 g	55 min	10 %
Aroma (end of boil)	Lomik	30 g	5 min	3.8 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis