

## Route 66

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **6.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (84.6%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	0.51 kg (8.6%)	82 %	4
Grain	Bestmalz - Caramunich typ I	0.25 kg (4.2%)	73 %	80
Grain	Bestmalz - Acid Malt	0.15 kg (2.5%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	30 min	13.1 %
Boil	Equinox	20 g	20 min	13.1 %
Boil	Equinox	10 g	7 min	13.1 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	10 g	Mangrove Jack's

### Notes

- Drożdże uwodnione.

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