

Route 66

- 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.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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