

# Grejpfruty na maxa

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **65.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **62.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68.5 C**, Time **30 min**

## Mash step by step

- Heat up **50 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68.5C**
- Sparge using **37.7 liter(s)** of **76C** water or to achieve **75.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (52%)	90 %	5
Grain	Pilzneński	2 kg (16%)	90 %	4
Grain	Strzegom Monachijski typ II	4 kg (32%)	90 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %
Boil	Marynka	60 g	60 min	10 %
Aroma (end of boil)	Mosaic	100 g	0 min	10 %
Aroma (end of boil)	Cascade	100 g	0 min	6 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	45 g	fermentis