

# Grigor&Iza

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Weyermann - Pilsner Malt    | 5 kg (74.6%)  | 81 %   | 5   |
| Grain | Barley, Flaked              | 1 kg (14.9%)  | 70 %   | 4   |
| Sugar | Sugar                       | 0.5 kg (7.5%) | 78.3 % | 2   |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (3%)   | 72 %   | 236 |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 30 g   | 20 min   | 13.7 %     |
| Boil      | Citra | 15 g   | 5 min    | 13.7 %     |
| Whirlpool | Citra | 15 g   | 15 min   | 13.7 %     |
| Dry Hop   | Citra | 40 g   | 4 day(s) | 13.7 %     |

## Yeasts

| Name         | Type | Form   | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| Hot Head Ale | Ale  | Liquid | 100 ml | Omega      |