

# Maskopatol

- Gravity **13.3 BLG**
- ABV ---
- IBU **46**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (90%)	80 %	6.5
Grain	Simpsons - Caramalt Light	0.5 kg (10%)	76 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.4 %
Boil	Amarillo	15 g	45 min	8.4 %
Aroma (end of boil)	Citra	30 g	5 min	12.4 %
Aroma (end of boil)	Amarillo	30 g	5 min	8.4 %
Aroma (end of boil)	Mosaic	30 g	5 min	11.7 %
Dry Hop	Citra	60 g	4 day(s)	12.4 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %
Dry Hop	Amarillo	30 g	4 day(s)	8.4 %

## Yeasts

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