

# HOW TO REACH FOR THE STARS

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **50**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.2 kg (80%)	80 %	7
Grain	Monachijski	0.6 kg (15%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	30 g	60 min	11 %
Boil	Progress	40 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's M36	Ale	Dry	10 g	---