

# MIAZGA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **49**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.8 kg (45%)	85 %	6.5
Grain	Pilznejski	1.8 kg (45%)	85 %	4
Grain	Pszeniczny	0.4 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.9 %
Boil	Cascade	10 g	10 min	13.5 %
Boil	Citra	10 g	10 min	5.6 %
Aroma (end of boil)	Cascade	5 g	0 min	13.5 %
Aroma (end of boil)	Citra	5 g	0 min	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---