

## Mini

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **26**
- SRM **7.4**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **6.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **63 C**, Time **10 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **6.2 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount      | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | Castle Pale Ale | 2 kg (100%) | 80 %  | 8   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | citra | 7 g    | 40 min | 12.8 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s04  | Ale  | Dry  | 6 g    | ---        |