

# Miszmasz

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **64**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.65 kg (37.9%)	80 %	7
Grain	Munich Malt	1.65 kg (37.9%)	80 %	18
Grain	Briess - Wheat Malt, White	0.83 kg (19.1%)	85 %	5
Grain	Special Roast	0.22 kg (5.1%)	72 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	17 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Ekuanot	10 g	10 min	14 %