

Ale Bajzel!

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **30 min**
- Evaporation rate **25 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **69.5 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **74C**
- Keep mash **0 min** at **78C**
- Sparge using **-0.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|-----------------|---------|-----|
| Grain | Pale Ale Malt | 2.1 kg (79.5%) | 80.43 % | 5 |
| Grain | CaraRed | 0.54 kg (20.5%) | 76.09 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Marynka | 17 g | 60 min | 10 % |
| Whirlpool | Amarillo | 8 g | 0 min | 10.4 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|------|--------|------------|
| Fermoale | Ale | Dry | 11.5 g | AEB |