

# Ale Bajzel!

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- 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