

# Cryo Hops Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 2-rzędowy	0.3 kg (8.6%)	80 %	4
Grain	Castle malting Pale Ale	1.6 kg (45.7%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10
Grain	Simpsons - Golden Naked Oats	0.3 kg (8.6%)	73 %	20
Grain	simpsons - wheat malt	0.3 kg (8.6%)	83 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra cryo	6 g	10 min	23.6 %
Boil	mosaic cryo	6 g	10 min	23.3 %
Aroma (end of boil)	citra cryo	6 g	5 min	23.6 %
Aroma (end of boil)	mosaic cryo	6 g	5 min	23.3 %
Dry Hop	citra cryo	10 g	3 day(s)	23.6 %
Dry Hop	mosaic cryo	10 g	3 day(s)	23.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	200 ml	---