

# Maverick

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (74.6%)	85 %	7
Dry Extract	Milk Sugar (Lactose)	1 kg (14.9%)	76.1 %	0
Grain	Carahell	0.1 kg (1.5%)	77 %	26
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	3 g	60 min	12 %
Boil	Mosaic	3 g	60 min	10 %
Boil	Simcoe	3 g	60 min	13.2 %
Boil	Citra	5 g	30 min	12 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Simcoe	5 g	30 min	13.2 %
Boil	Citra	20 g	5 min	12 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Mosaic	15 g	5 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z cytryny	200 g	Bottling	---