

# Mazuro

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- Gravity **15.9 BLG**
- ABV ---
- IBU **106**
- SRM **11.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **70C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy jasny 30 EBC	1 kg (16.7%)	--- %	30
Grain	Castle Pale Ale	5 kg (83.3%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.7 %
Boil	Centennial	25 g	30 min	9.5 %
Aroma (end of boil)	Centennial	25 g	15 min	9.5 %
Dry Hop	Mandarina Bavaria	25 g	7 day(s)	9.5 %
Dry Hop	Mandarina Bavaria	25 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	30 g	Safale