

Herkules

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (37.5%)	85 %	7
Grain	Viking Pilsner malt	1 kg (18.7%)	82 %	4
Grain	Weyermann - Munich Malt	1 kg (18.7%)	82 %	14
Grain	Platki owsiane	0.34 kg (6.4%)	85 %	3
Grain	Weyermann - Dark Wheat Malt	1 kg (18.7%)	85 %	17

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	40 min	16.3 %
Aroma (end of boil)	Citra	20 g	5 min	13.3 %
Whirlpool	Bravo	30 g	20 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min