

# Hopcat

---

- Gravity **11.7 BLG**
- ABV ---
- IBU **87**
- SRM **8.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (62.5%) | 85 %  | 7   |
| Grain | Monachijski               | 1 kg (25%)     | 80 %  | 16  |
| Grain | Weyermann - Abbey Malt    | 0.3 kg (7.5%)  | 50 %  | 45  |
| Grain | Weyermann - Carabelge     | 0.2 kg (5%)    | 30 %  | 35  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 55 g   | 60 min | 8.6 %      |
| Boil    | East Kent Goldings | 60 g   | 20 min | 5.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | Safbrew    |

## Notes

- Próba zrobienia mocno chmielowego piwa, aczkolwiek chyba przesadziłem.

Nie robiłem tym razem pomiaru BLG, po prostu zapomniałem.  
Feb 5, 2016, 12:48 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.