

# Hopgate

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **58**
- SRM **4.5**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16%)	79 %	10
Grain	Słód zakwaszający	0.25 kg (4%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Talus	20 g	30 min	7.9 %
Aroma (end of boil)	Lotus	50 g	6 min	15.2 %
Dry Hop	Talus	50 g	1 day(s)	7.9 %
Aroma (end of boil)	Talus	30 g	6 min	7.9 %
Dry Hop	Mosaic	50 g	1 day(s)	10 %
Dry Hop	Azacca	50 g	1 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

## Notes

- ekstrakt: 13,5  
vol.: około 5%  
butelkowanie: 31.12.22  
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