

Hoppy Hill

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2 kg (26.7%)	70 %	6
Grain	Briess - Pilsen Malt	5 kg (66.7%)	70 %	2
Grain	Munich Malt	0.5 kg (6.7%)	70 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	20 g	10 min	12 %
Boil	Citra	20 g	60 min	12 %
Boil	Lemon drop	25 g	20 min	4.6 %
Boil	Simcoe	25 g	45 min	13.2 %
Boil	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Pekko	25 g	7 day(s)	13.6 %
Dry Hop	Pekko	25 g	7 day(s)	13.6 %
Dry Hop	Lemon drop	25 g	7 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile