Hudson

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg *(63.2%)*	80 %	8
Grain	Pszeniczny	0.5 kg *(10.5%)*	85 %	4
Grain	Caramel/Crystal Malt - 40L	0.5 kg *(10.5%)*	74 %	79
Grain	Monachijski	0.5 kg *(10.5%)*	80 %	16
Grain	Victory Malt	0.25 kg *(5.3%)*	73 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Amarillo	25 g	10 min	8.2 %
Boil	Centennial	25 g	10 min	8.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Aroma (end of boil)	Centennial	25 g	0 min	8.5 %
Aroma (end of boil)	Amarillo	25 g	0 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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