#75 HOP ROCKER

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **5**
- Style **Premium American Lager**

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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.7 kg *(85.5%)*	79 %	6
Grain	Caramel	0.4 kg *(7.3%)*	72 %	4
Grain	Strzegom Monachijski typ I	0.4 kg *(7.3%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	12.5 g	60 min	6.5 %
Boil	East Kent Goldings	12.5 g	60 min	5.8 %
Boil	Cascade	25 g	5 min	6.5 %
Boil	Motueka	12.5 g	5 min	7 %
Boil	Chinook	25 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time

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

Fining	whirfloc	1 g	Boil	10 min
Other	Witamina C	4 g	Bottling	---