

# Herkules

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 2 kg (37.5%)   | 85 %  | 7   |
| Grain | Viking Pilsner malt         | 1 kg (18.7%)   | 82 %  | 4   |
| Grain | Weyermann - Munich Malt     | 1 kg (18.7%)   | 82 %  | 14  |
| Grain | Platki owsiane              | 0.34 kg (6.4%) | 85 %  | 3   |
| Grain | Weyermann - Dark Wheat Malt | 1 kg (18.7%)   | 85 %  | 17  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Herkules | 20 g   | 40 min | 16.3 %     |
| Aroma (end of boil) | Citra    | 20 g   | 5 min  | 13.3 %     |
| Whirlpool           | Bravo    | 30 g   | 20 min | 15.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| safale T-58 | Ale  | Slant | 100 ml | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | protafloc | 1 g    | Boil    | 15 min |