

# Light Hoop

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (87%)	80 %	4
Grain	Płatki owsiane	0.3 kg (13%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	6.8 %
Boil	mosaic	5 g	10 min	12.2 %
Dry Hop	mosaic	5 g	3 day(s)	12.2 %
Dry Hop	lotus	20 g	3 day(s)	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---