

# Hobgoblin Clone (Orfy's)

- Gravity **13.6 BLG**
- ABV ---
- IBU **34**
- SRM **24.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (85.1%)	79 %	6
Grain	Strzegom Pszeniczny	0.2 kg (4%)	81 %	6
Grain	Strzegom Wiedeński	0.2 kg (4%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (4%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	goldings	15 g	60 min	5 %
First Wort	fuggle	15 g	60 min	4.5 %
Boil	styrian goldings	20 g	30 min	5 %
Boil	fuggle	20 g	30 min	4.5 %
Aroma (end of boil)	fuggles	15 g	0 min	4.5 %
Aroma (end of boil)	goldings	15 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
nottingham	Ale	Dry	11 g	---

## Notes

- Oryginalnie na 23l warkę, przy założeniu 80% wydajności.  
*Sep 6, 2016, 4:32 PM*