

Hop Hevy Star Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **3.4**
- Style **American IPA**

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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (63.5%)	80.5 %	2
Grain	Chit Malt	0.75 kg (11.9%)	50 %	2
Grain	Acid Malt	0.3 kg (4.8%)	58.7 %	6
Grain	Oats, Flaked	0.25 kg (4%)	80 %	2
Grain	Barley, Flaked	0.5 kg (7.9%)	70 %	4
Grain	Wheat, Flaked	0.5 kg (7.9%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	25 g	40 min	12 %
Boil	Wakatu	50 g	20 min	4.9 %
Boil	Motueka	50 g	15 min	7 %
Aroma (end of boil)	Nectaron	25 g	0 min	12 %