

# Hopkings

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **69**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80.6%)	79 %	6
Grain	Pszoniczny	1 kg (16.1%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	25 g	60 min	14 %
Boil	Ahtanum	20 g	30 min	5 %
Boil	Equinox	25 g	30 min	13.1 %
Aroma (end of boil)	Sterling	30 g	1 min	4.5 %
Aroma (end of boil)	Ahtanum	20 g	1 min	5 %
Dry Hop	Barbe Rouge	40 g	5 day(s)	6.6 %
Dry Hop	Equinox	75 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	sórka z limonki	50 g	Secondary	5 day(s)