

Hulk: S.Ma.S.H!

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 13.5 % |
| Boil | Citra | 20 g | 10 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 13.5 % |
| Whirlpool | Citra | 15 g | 30 min | 13.5 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 13.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|-------|--------|-----------|----------|
| Herb | Mięta | 10 g | Secondary | 2 day(s) |

Notes

- Whirlpool: schłodzenie brzeczki do 70 stopni, wyłączenie chłodzenia, wrzucenie chmielu, wprowadzenie w

ruch wirowy przez 30 minut,, ponowne chłodzenie.
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