

SH Golden Hop 007

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.4 kg (87.5%) | 82 % | 4 |
| Grain | Platki owsiane | 0.2 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|--------|-----------|------------|
| First Wort | Idaho7 | 3 g | 60 min | 13.8 % |
| Whirlpool | Idaho7 | 15 g | 30 min | 13.8 % |
| Dry Hop | Idaho7 | 10 g | 12 day(s) | 13.8 % |
| Dry Hop | Idaho7 | 10 g | 2 day(s) | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 50 ml | --- |