

Sr. Hop Mister kot

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **6.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (95.2%)	85 %	7
Grain	Simpsons - Crystal Medium	0.25 kg (4.8%)	74 %	140

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade ECO Lupulina	30 g	60 min	5.62 %
Boil	Cascade ECO Lupulina	20 g	20 min	5.62 %
Aroma (end of boil)	Cascade ECO Lupulina	25 g	5 min	5.62 %
Dry Hop	Cascade ECO Lupulina	25 g	3 day(s)	5.62 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Spice	orange peel	100 g	Boil	20 min
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