

# be hoopy

- Gravity **12.9 BLG**
- ABV ---
- IBU **37**
- SRM **7.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (55.6%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (22.2%)	79 %	6
Grain	Briess - Carapils Malt	1 kg (11.1%)	74 %	3
Grain	Karmelowy Czerwony	1 kg (11.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13 %
Boil	Cascade	12 g	60 min	6.7 %
Aroma (end of boil)	Waimea	50 g	10 min	17 %
Dry Hop	Chinook	25 g	5 day(s)	13 %
Whirlpool	Waimea	50 g	10 min	17 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Citra	25 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1200 ml	Fermentis