

Double Hopfest mod

- Gravity **11.5 BLG**
- ABV **4.5 %**
- IBU **48.5**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.08 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **19.08 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.5 kg	74.84 %	13
Grain	Pilsner (Weyermann)	1.5 kg	82.23 %	7
Grain	Oats, Flaked	0.4 kg	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	13 %
Boil	Cascade	30 g	0 min	5.5 %
Dry Hop	Amarillo	50 g	10 day(s)	9.2 %
Dry Hop	Citra	50 g	0 day(s)	12 %
Dry Hop	Chinook	25 g	0 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum (Calcium Sulfate)	1 g	Mash	60 min