

# HCB 001

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **71 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **71C**
- Keep mash **30 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caste Malting - Pilsneński	5 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12.1 %
Boil	Mosaic	20 g	15 min	12.1 %
Boil	Cascade	10 g	15 min	7.1 %
Dry Hop	Cascade	50 g	6 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	10 g	Safale