

Hoolipup

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **70**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|-----------|------------|
| Boil | Nugget | 40 g | 60 min | 13 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Whirlpool | Cascade | 15 g | 30 min | 6 % |
| Whirlpool | Centennial | 15 g | 30 min | 10.5 % |
| Whirlpool | Citra | 15 g | 30 min | 12 % |
| Dry Hop | Cascade | 20 g | 10 day(s) | 6 % |
| Dry Hop | Centennial | 20 g | 10 day(s) | 10.5 % |
| Dry Hop | Citra | 20 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 33 g | Fermentis |

Notes

- BIAB
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