

# hop hammer wariacja

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **97**
- SRM **7.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (48.5%)	80.5 %	2
Grain	Briess - Pale Ale Malt	4 kg (38.8%)	80 %	6
Sugar	cukier	1 kg (9.7%)	100 %	1
Grain	Weyermann Caramunich 3	0.3 kg (2.9%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	90 min	13.5 %
Boil	Amarillo	50 g	1 min	9.3 %
Boil	Simcoe	50 g	1 min	13.3 %
Boil	Citra	50 g	1 min	13 %
Dry Hop	Amarillo	50 g	7 day(s)	9.3 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---

## Notes

- Przepis Jamil'a Zainsheff'a z książki Brewing classic styles.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

W planie do uwarzenia jak tylko pojawią się amerykańce z 2016 roku.  
wariacja, odjechałem z chmielami.  
*Jan 4, 2017, 10:00 PM*