

# Hop hammer

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **50**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss --- %
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (83.3%)	80 %	4
Sugar	Cukier	0.7 kg (8.3%)	100 %	1
Grain	Pszeniczny	0.7 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Chinook	10 g	60 min	13 %
Boil	Warrior	40 g	10 min	15.5 %
Boil	Chinook	40 g	10 min	13 %