

# Hop hammer

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- 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 %       |