

# Hopfest Clone

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (86.2%)	81 %	4
Grain	Strzegom Karmel 300	0.06 kg (1.5%)	70 %	299
Grain	Płatki owsiane	0.5 kg (12.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Chinook	20 g	20 min	13 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis