

Hopfest vol.5

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **77 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **84.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **47.9 liter(s)**
- Total mash volume **61.6 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **47.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **50.3 liter(s)** of **76C** water or to achieve **84.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (73%)	81 %	5
Grain	Strzegom Karmel 50	0.5 kg (3.6%)	75 %	60
Grain	płatki jęczmienne	1 kg (7.3%)	60 %	4
Grain	Płatki owsiane	1 kg (7.3%)	60 %	3
Grain	Rye, Flaked	1.2 kg (8.8%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	30 min	13.4 %
Boil	Chinook	60 g	20 min	7.5 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Oktawia	50 g	2 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	44 g	Fermentis