

# Hoppin' Madness Pale Ale

- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (72.3%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (24.1%)	85 %	5
Grain	Strzegom Karmel 30	0.15 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	28 g	60 min	11.6 %
Whirlpool	Simcoe	20 g	60 min	13.2 %
Whirlpool	Chinook	20 g	60 min	13 %
Whirlpool	Mosaic	20 g	60 min	12 %
Whirlpool	Pacifica (NZ)	20 g	60 min	4.8 %
Dry Hop	Chinook	20 g	4 day(s)	13 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %
Dry Hop	Pacifica (NZ)	30 g	4 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min
Water Agent	Gips	3 g	Mash	70 min

Water Agent	Chlorek	3 g	Mash	70 min
Water Agent	Kwas mlekowy 50%	6 g	Mash	70 min