

Hoppy Cooldown

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **25 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (40%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 25 g | 45 min | 13.2 % |
| Whirlpool | Mosaic | 25 g | 15 min | 10 % |
| Dry Hop | Mosaic | 75 g | 7 day(s) | 10 % |
| Dry Hop | Simcoe | 75 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |