

Hornet

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **109**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1265 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1095 liter(s)**
- Total mash volume **1460 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **1095 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **535 liter(s)** of **76C** water or to achieve **1265 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słod jęczmienny Soufflett	365 kg (100%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	3000 g	60 min	15.5 %
Boil	Mosaic	3000 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	1000 g	---