

Hucpa

- Gravity **18.1 BLG**
- ABV ---
- IBU **63**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 10 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Vic Secret (AUS) | 45 g | 60 min | 16.1 % |
| Boil | Vic Secret (AUS) | 15 g | 30 min | 16.1 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Dry Hop | Chinook | 30 g | --- | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 28 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Skórki z cytrusów | 30 g | Boil | 0 min |