

# Hucpa

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- 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