

# Hulk: S.Ma.S.H!

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Citra	20 g	1 min	13.5 %
Whirlpool	Citra	15 g	30 min	13.5 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	10 g	Secondary	2 day(s)

## Notes

- Whirlpool: schłodzenie brzeczki do 70 stopni, wyłączenie chłodzenia, wrzucenie chmielu, wprowadzenie w

ruch wirowy przez 30 minut,, ponowne chłodzenie.  
*Sep 23, 2018, 1:34 PM*