

HULK

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 6.3 kg (81.8%) | 80.5 % | 2 |
| Grain | BESTMALZ - Best Minich | 0.7 kg (9.1%) | 80.5 % | 16 |
| Grain | Caramel/Crystal Malt - 10L | 0.7 kg (9.1%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil | Premiant | 44 g | 90 min | 8 % |
| Boil | Zatecki czerwieniak | 44 g | 45 min | 5 % |
| Boil | Zatecki czerwieniak | 44 g | 10 min | 5 % |
| Dry Hop | Zatecki czerwieniak | 44 g | 3 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|-----|----------|--------|
| Fining | Protafloc | 2 g | Boil | 15 min |
| Flavor | sladový výtažek | 9 g | Bottling | --- |