

# Quad-Hopzoil-Test\_IPA\_&\_Slodek

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **12.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **38 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **30 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Bruntal	5 kg (50%)	80 %	35
Grain	Wiedenski Brntal	5 kg (50%)	80 %	36

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %

## Yeasts

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

## Notes

- HDB, potem rozcieńczone ok. 2x, na fermentis (z matka), połowa jako PA, połowa jako IPA - trzeci HOPZOIL w krótkiej karierze (2 ml Chinook Hopzoil oraz 2ml Cascade)  
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