

# Wet hop

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.05 kg (90%)	81 %	4
Grain	Rice, Flaked	0.45 kg (10%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wet hop	100 g	60 min	1 %
Boil	Wet Hop	100 g	30 min	1 %
Boil	Wet Hop	200 g	20 min	1 %
Boil	Wet Hop	200 g	10 min	1 %
Boil	Cascade wet hop	30 g	5 min	1.5 %
Dry Hop	Wet Hop	300 g	4 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	150 ml	White Labs