

BOYZ IN DA HOP

- Gravity **16.1 BLG**
- ABV ---
- IBU **70**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (41.7%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2.5 kg (41.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Cascade | 10 g | 1 min | 6 % |
| Dry Hop | Cascade | 40 g | 15 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 15 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----|
| Safale US-05 | Ale | Dry | 11 g | --- |
|--------------|-----|-----|------|-----|