

# Homo Lupullus

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- Gravity **13.8 BLG**
- ABV ---
- IBU **44**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **40.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **38 C**, Time **0 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **0 min** at **38C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **40.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Castle Pale Ale      | 5 kg (66.7%)  | 80 %  | 8   |
| Grain | Pszeniczny           | 1 kg (13.3%)  | 85 %  | 4   |
| Grain | Oats, Flaked         | 1 kg (13.3%)  | 80 %  | 2   |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort          | Columbus/Tomahawk/Zeus | 20 g   | 100 min  | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Citra                  | 20 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Amarillo               | 20 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Simcoe                 | 20 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 0 min    | 15.5 %     |
| Dry Hop             | Citra                  | 35 g   | 4 day(s) | 12 %       |
| Dry Hop             | Amarillo               | 35 g   | 4 day(s) | 9.5 %      |
| Dry Hop             | Simcoe                 | 35 g   | 4 day(s) | 13.2 %     |

|         |          |      |          |        |
|---------|----------|------|----------|--------|
| Dry Hop | Citra    | 45 g | 2 day(s) | 12 %   |
| Dry Hop | Amarillo | 45 g | 2 day(s) | 9.5 %  |
| Dry Hop | Simcoe   | 45 g | 2 day(s) | 13.2 % |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 0.15 ml | Fermentum Mobile |