

Hop Hevy Star Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (63.5%) | 80.5 % | 2 |
| Grain | Chit Malt | 0.75 kg (11.9%) | 50 % | 2 |
| Grain | Acid Malt | 0.3 kg (4.8%) | 58.7 % | 6 |
| Grain | Oats, Flaked | 0.25 kg (4%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.5 kg (7.9%) | 70 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (7.9%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Nectaron | 25 g | 40 min | 12 % |
| Boil | Wakatu | 50 g | 20 min | 4.9 % |
| Boil | Motueka | 50 g | 15 min | 7 % |
| Aroma (end of boil) | Nectaron | 25 g | 0 min | 12 % |