

# Hoppy Pale Ale

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- Gravity **13.8 BLG**
- ABV ---
- IBU **37**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (60%)	80 %	4
Grain	Pszeniczny	0.57 kg (13.2%)	85 %	4
Grain	Abbey Malt Weyermann	0.48 kg (11.1%)	75 %	45
Grain	Strzegom Monachijski typ I	0.28 kg (6.5%)	79 %	16
Grain	Płatki jęczmienne	0.2 kg (4.6%)	85 %	3
Grain	Płatki owsiane	0.2 kg (4.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	12 g	50 min	18 %
Aroma (end of boil)	ADHA 527	10 g	15 min	13 %
Aroma (end of boil)	ADHA 527	20 g	5 min	13 %
Whirlpool	ADHA 527	37 g	0 min	13 %
Dry Hop	Fantasia	95 g	5 day(s)	4.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	150 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	WhirlFloc	1.25 g	Boil	10 min