

# Hopsin na Kempie

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- Gravity **13.5 BLG**
- ABV ---
- IBU **50**
- SRM **14.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **69 C**, Time **90 min**
- Temp **74 C**, Time **1 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **90 min** at **69C**
- Keep mash **1 min** at **74C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.55 kg (53.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1.4 kg (29.5%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (10.5%)	75 %	150
Grain	Barley, Flaked	0.3 kg (6.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	59 min	10 %
Boil	Marynka	10 g	45 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Lublin (Lubelski)	5 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %
Dry Hop	Lomik	35 g	10 day(s)	3.8 %
Dry Hop	Lomik	25 g	5 day(s)	3.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar