

# Supertramp Hoppy Golden Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.8**
- Style **American Pale Ale**

## 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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **80C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (42.6%)   | 80 %  | 5   |
| Grain | Viking Pale Ale malt | 1.2 kg (25.5%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (31.9%) | 85 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 15 g   | 30 min | 14 %       |
| Aroma (end of boil) | Citra | 15 g   | 5 min  | 14 %       |
| Whirlpool           | Citra | 30 g   | 15 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |