

# Hoolipup

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **70**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	40 g	60 min	13 %
Boil	Cascade	20 g	15 min	6 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Citra	20 g	15 min	12 %
Whirlpool	Cascade	15 g	30 min	6 %
Whirlpool	Centennial	15 g	30 min	10.5 %
Whirlpool	Citra	15 g	30 min	12 %
Dry Hop	Cascade	20 g	10 day(s)	6 %
Dry Hop	Centennial	20 g	10 day(s)	10.5 %
Dry Hop	Citra	20 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis

## Notes

- BIAB  
*Feb 14, 2022, 11:26 AM*