

Hop Fiction Clone (Brewdog)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **10.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Słód Pale Ale (Strzegom) | 2 kg (100%) | 90 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 5.6 g | 60 min | 12.8 % |
| Boil | Amarillo | 16.9 g | 5 min | 8.8 % |
| Boil | Chinook | 11.3 g | 5 min | 12.8 % |
| Boil | Mosaic | 16.9 g | 5 min | 11.5 % |
| Dry Hop | Amarillo | 33.1 g | 6 day(s) | 8.8 % |
| Dry Hop | Chinook | 33.1 g | 6 day(s) | 12.8 % |
| Dry Hop | Mosaic | 33.1 g | 6 day(s) | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5.75 g | --- |