

# Hop Fiction Clone (Brewdog)

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- 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	---