

# Hop Hop

- Gravity **15.9 BLG**
- ABV ---
- IBU **54**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Weyermann Caramunich II	0.5 kg (7.7%)	80 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.5 %
Aroma (end of boil)	Citra	15 g	10 min	13.5 %
Aroma (end of boil)	Simcoe	20 g	10 min	11.4 %
Dry Hop	Citra	55 g	7 day(s)	13.5 %
Dry Hop	Simcoe	30 g	7 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---