

Hopgate

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **58**
- SRM **4.5**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (80%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16%) | 79 % | 10 |
| Grain | Słód zakwaszający | 0.25 kg (4%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |
| Boil | Talus | 20 g | 30 min | 7.9 % |
| Aroma (end of boil) | Lotus | 50 g | 6 min | 15.2 % |
| Dry Hop | Talus | 50 g | 1 day(s) | 7.9 % |
| Aroma (end of boil) | Talus | 30 g | 6 min | 7.9 % |
| Dry Hop | Mosaic | 50 g | 1 day(s) | 10 % |
| Dry Hop | Azacca | 50 g | 1 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 10 g | Mangrove Jack's |

Notes

- ekstrakt: 13,5
vol.: około 5%
butelkowanie: 31.12.22
Jan 13, 2023, 10:06 PM