

# HOPiec Tatarski (single hop Citra) Extremely Hopped Sunny Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **110**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (87%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.2 kg (8.7%)	85 %	5
Grain	Weyermann - Caraamber	0.1 kg (4.3%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	15 g	1 min	12 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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