

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.

- Extremely Hopped Sunny Ale
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