

# Hoppines is an IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.8 liter(s)**
- Total mash volume **62.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **46.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **32.1 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	14.45 kg (92.7%)	79 %	6
Grain	Strzegom Monachijski typ I	0.85 kg (5.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.141 kg (0.9%)	75 %	30
Grain	Strzegom Karmel 300	0.155 kg (1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	70 g	60 min	11.2 %
Boil	lunga	70 g	10 min	12 %
Aroma (end of boil)	Lublin (Lubelski)	70 g	5 min	4 %
Whirlpool	Sybilla	70 g	0 min	6 %
Dry Hop	Puławski	70 g	14 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis