

# Hoppy Apple Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **8.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2.72 kg (24.5%)	80 %	6
Grain	Briess - Goldpils Vienna Malt	0.91 kg (8.2%)	80 %	7
Grain	Briess - Caramel Malt 60L	0.23 kg (2.1%)	76 %	118
Adjunct	Apple Cider	7.26 kg (65.3%)	15.2 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	14.17 g	60 min	5.5 %
Boil	Cascade	28.35 g	30 min	6 %
Aroma (end of boil)	Chinook	28.35 g	15 min	13 %
Whirlpool	Cascade	28.35 g	5 min	6 %
Whirlpool	Chinook	28.35 g	5 min	13 %
Dry Hop	Chinook	28.35 g	7 day(s)	13 %
Dry Hop	Nelson Sauvignon	28.35 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	226.8 g	Fermentis

## Notes

- Mash vol should be 2 gallons apple cider and 1.1 gallons water. Sparge with 3.5 gal water, to reach a boil volume of 6.6 gallons. This Hop recipe is insane....might suggest cutting the boil hops by 1/2.  
*Apr 9, 2018, 1:37 PM*