

# Hoppy Cooldown

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **25 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	45 min	13.2 %
Whirlpool	Mosaic	25 g	15 min	10 %
Dry Hop	Mosaic	75 g	7 day(s)	10 %
Dry Hop	Simcoe	75 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis