

# HOPS HOPS

- Gravity **16.1 BLG**
- ABV ---
- IBU **77**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	CARAPILS	0.5 kg (7.7%)	85 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	40 g	60 min	14.3 %
Boil	Cascade	30 g	30 min	6 %
Boil	Vit secret	30 g	15 min	16.1 %
Boil	Vit secret	20 g	1 min	16.1 %
Dry Hop	Vit secret	50 g	7 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	50 ml	White Labs