

Hudson

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 3 kg (63.2%) | 80 % | 8 |
| Grain | Pszeniczny | 0.5 kg (10.5%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 40L | 0.5 kg (10.5%) | 74 % | 79 |
| Grain | Monachijski | 0.5 kg (10.5%) | 80 % | 16 |
| Grain | Victory Malt | 0.25 kg (5.3%) | 73 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 15 min | 15.5 % |
| Boil | Amarillo | 25 g | 10 min | 8.2 % |
| Boil | Centennial | 25 g | 10 min | 8.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 5 min | 15.5 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 8.5 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |