

## one hop(e)

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- Gravity **16.2 BLG**
- ABV ---
- IBU **69**
- SRM **8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **13.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (86.7%)	79 %	6
Grain	Briess - Carapils Malt	0.2 kg (6.7%)	74 %	3
Grain	Weyermann - Carared	0.2 kg (6.7%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	50 min	10 %
Boil	Sorachi Ace	30 g	5 min	10 %
Dry Hop	Sorachi Ace	15 g	14 day(s)	10 %
Dry Hop	Sorachi Ace	15 g	7 day(s)	10 %

### Yeasts

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