

Single Hop v 2.0

- Gravity **16.4 BLG**
- ABV ---
- IBU **61**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | Słód pilzneński Premium 2-5 EBC Weyermann | 4 kg (68.6%) | 81 % | 2.5 |
| Grain | Słód Carabelge 30-35 EBC Weyermann | 0.33 kg (5.7%) | 74 % | 32.5 |
| Grain | Słód pszeniczny jasny 3-5 EBC Weyermann | 0.5 kg (8.6%) | 82 % | 3.5 |
| Grain | Słód pale ale 5,5-7,5 EBC Weyermann | 1 kg (17.2%) | 85 % | 6.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 13.5 % |
| Boil | Citra | 20 g | 30 min | 13.5 % |
| Boil | Citra | 20 g | 15 min | 13.5 % |
| Aroma (end of boil) | Citra | 40 g | 0 min | 13.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Fining | Mech irlandzk | 5 g | Boil | 15 min |