

HOP RUNNER

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **38**
- SRM **5.5**
- Style **Imperial IPA**

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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **43.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.68 kg (73.2%)	81 %	4
Grain	Strzegom Wiedeński	1.57 kg (17.2%)	79 %	10
Grain	Dekstrynowy	0.5 kg (5.5%)	79 %	12
Sugar	Glukoza	0.38 kg (4.2%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	35 g	60 min	10.7 %
Boil	lunga	25 g	60 min	10.7 %
Aroma (end of boil)	Chinook	15 g	15 min	12.8 %
Aroma (end of boil)	Chinook	25 g	5 min	12.8 %
Whirlpool	Cascade PL	50 g	25 min	7.3 %
Dry Hop	Citra	125 g	5 day(s)	12 %
Dry Hop	Cascade	62.5 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	14.38 g	---