

# Homo Lupullus

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- Gravity **13.8 BLG**
- ABV ---
- IBU **44**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **40.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **38 C**, Time **0 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **0 min** at **38C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **40.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (66.7%)	80 %	8
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Oats, Flaked	1 kg (13.3%)	80 %	2
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	20 g	100 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Dry Hop	Citra	35 g	4 day(s)	12 %
Dry Hop	Amarillo	35 g	4 day(s)	9.5 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %

Dry Hop	Citra	45 g	2 day(s)	12 %
Dry Hop	Amarillo	45 g	2 day(s)	9.5 %
Dry Hop	Simcoe	45 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	0.15 ml	Fermentum Mobile