

# Hopcat

- Gravity **11.7 BLG**
- ABV ---
- IBU **87**
- SRM **8.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Monachijski	1 kg (25%)	80 %	16
Grain	Weyermann - Abbey Malt	0.3 kg (7.5%)	50 %	45
Grain	Weyermann - Carabelge	0.2 kg (5%)	30 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	55 g	60 min	8.6 %
Boil	East Kent Goldings	60 g	20 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Notes

- Próba zrobienia mocno chmielowego piwa, aczkolwiek chyba przesadziłem.

Nie robiłem tym razem pomiaru BLG, po prostu zapomniałem.  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.