

# hopfest mad squirrel

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.38 kg (78.1%)	81 %	5
Grain	Strzegom Karmel 300	0.07 kg (1.6%)	70 %	299
Grain	Płatki owsiane	0.25 kg (5.8%)	85 %	3
Grain	płatki ryżowe	0.38 kg (8.8%)	78.3 %	4
Grain	Płatki jęczmienne	0.25 kg (5.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	30 min	14.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Dry Hop	Centennial	62.5 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 gestwa	Ale	Dry	200 g	Fermentis

## Notes

- tabletki whirlflock 10 min przed końcem gotowania

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