

# Hopnode

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **54**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (84.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.75 kg (11.5%)	79 %	16
Grain	Pszeniczny	0.25 kg (3.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Citra	20 g	20 min	12 %
Boil	Simcoe	25 g	10 min	13 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Amarillo	60 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis