

Hoppines is an IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.8 liter(s)**
- Total mash volume **62.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **46.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **32.1 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------------|-------|-----|
| Grain | Strzegom Pale Ale | 14.45 kg (92.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.85 kg (5.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.141 kg (0.9%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.155 kg (1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil | Magnat | 70 g | 60 min | 11.2 % |
| Boil | lunga | 70 g | 10 min | 12 % |
| Aroma (end of boil) | Lublin (Lubelski) | 70 g | 5 min | 4 % |
| Whirlpool | Sybilla | 70 g | 0 min | 6 % |
| Dry Hop | Puławski | 70 g | 14 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |