

HULK

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (82.2%)	80.5 %	2
Grain	BESTMALZ - Best Minich	0.65 kg (8.9%)	80.5 %	16
Grain	Caramel/Crystal Malt - 10L	0.65 kg (8.9%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	44 g	90 min	8 %
Boil	Zatecki czerwieniak	44 g	45 min	5 %
Boil	Zatecki czerwieniak	44 g	10 min	5 %
Dry Hop	Zatecki czerwieniak	44 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Protafloc	2 g	Boil	15 min
Flavor	sladový výtažek	9 g	Bottling	---