

# HULK

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **5.1**

## 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 **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.3 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 **24.6 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6.3 kg (81.8%)	80.5 %	2
Grain	BESTMALZ - Best Minich	0.7 kg (9.1%)	80.5 %	16
Grain	Caramel/Crystal Malt - 10L	0.7 kg (9.1%)	75 %	20

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 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	---