

# NO TO HOP

- Gravity **12.6 BLG**
- ABV ---
- IBU **48**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - stód Pale Ale	3 kg (68.2%)	85 %	7
Grain	Weyermann - stód Barke pilzneński	1 kg (22.7%)	80.5 %	4
Grain	Carahell	0.4 kg (9.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Aroma (end of boil)	Amarillo	20 g	10 min	8.4 %
Aroma (end of boil)	Citra	15 g	5 min	12.4 %
Aroma (end of boil)	Huell Melon	25 g	5 min	7.5 %
Dry Hop	Huell Melon	40 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---