

# SH Golden Hop 007

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (87.5%)	82 %	4
Grain	Platki owsiane	0.2 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Idaho7	3 g	60 min	13.8 %
Whirlpool	Idaho7	15 g	30 min	13.8 %
Dry Hop	Idaho7	10 g	12 day(s)	13.8 %
Dry Hop	Idaho7	10 g	2 day(s)	13.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	50 ml	---