

# SH HBC586

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (84.5%)	80.5 %	3
Grain	Bestmalz Caramel Pils	0.3 kg (8.5%)	75 %	5
Grain	Słód owsiany Viking	0.25 kg (7%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	HBC586	40 g	15 min	11 %
Dry Hop	HBC586	110 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	100 ml	Wyeast Labs

## Notes

- Woda RO:Kran 1:1  
Dodane do całości:  
4 gr gips piwowarski  
2 ml chlorek wapnia  
1 gr sól kuchenna NaCl niejodowana

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