

# AIPA ATAK KARMELU

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- Gravity **14.5 BLG**
- ABV ---
- IBU **74**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Weyermann - Melanoiden Malt	0.4 kg (5.7%)	81 %	53
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4
Grain	Carahell	0.3 kg (4.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.6 %
Boil	Citra	20 g	60 min	12.4 %
Aroma (end of boil)	Citra	40 g	10 min	12.4 %
Whirlpool	Amarillo	20 g	0 min	8.8 %
Whirlpool	Simcoe	20 g	0 min	13.1 %
Dry Hop	Citra	30 g	5 day(s)	12.4 %
Dry Hop	Amarillo	10 g	5 day(s)	8.8 %
Dry Hop	Simcoe	10 g	5 day(s)	13.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	Safale