

# Atak 8 6.04.2024

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (6.2%)	78 %	4
Grain	Weyermann - Carared	0.7 kg (10.8%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.4 kg (6.2%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	45 min	13.2 %
Boil	Mosaic	10 g	45 min	10 %
Boil	Amarillo	10 g	45 min	9.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Simcoe	10 g	7 min	13.2 %

Aroma (end of boil)	Mosaic	10 g	7 min	10 %
Aroma (end of boil)	Amarillo	10 g	7 min	9.5 %
Aroma (end of boil)	Citra	10 g	7 min	12 %
Aroma (end of boil)	Simcoe	10 g	4 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	4 min	10 %
Aroma (end of boil)	Amarillo	10 g	4 min	9.5 %
Aroma (end of boil)	Citra	10 g	4 min	12 %
Aroma (end of boil)	Simcoe	10 g	2 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	2 min	10 %
Aroma (end of boil)	Amarillo	10 g	2 min	9.5 %
Aroma (end of boil)	Citra	10 g	2 min	12 %
Dry Hop	Simcoe	50 g	30 day(s)	13.2 %
Dry Hop	Mosaic	50 g	30 day(s)	10 %
Dry Hop	Cascade	50 g	30 day(s)	6 %
Dry Hop	Citra	60 g	30 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal kveik	Ale	Liquid	150 ml	Omega Yeast

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy	5 g	Mash	60 min

## Notes

- 400g/24 litry  
Zamiast na zimno to 200 gr poszło ma hopstand  
Apr 7, 2024, 6:29 PM