

Atak Chmielu

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Malteurop Pale Ale | 6.5 kg (89.7%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.25 kg (3.4%) | 78 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (3.4%) | 75 % | 70 |
| Grain | Weyermann - Carared | 0.25 kg (3.4%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 11.7 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 11.7 % |
| Aroma (end of boil) | Amarillo | 10 g | 15 min | 6.3 % |
| Whirlpool | Simcoe | 20 g | 25 min | 11.7 % |
| Whirlpool | Amarillo | 10 g | 25 min | 6.3 % |
| Whirlpool | Cascade | 10 g | 25 min | 5.8 % |
| Whirlpool | Citra | 20 g | 25 min | 13.9 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 13.9 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 11.7 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 5.8 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 10 g | 3 day(s) | 6.3 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-------|
| Fining | Whirlflock T | 1 g | Boil | 7 min |