

Atak Chmielu vol.1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | słód pale ale viking malt | 5 kg (87%) | 79 % | 5.5 |
| Grain | Weyermann - Carapils | 0.25 kg (4.3%) | 78 % | 4 |
| Grain | Carared | 0.25 kg (4.3%) | 75 % | 39 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (4.3%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 20 g | 45 min | 13.2 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 2.5 g | Boil | 15 min |