

# Atak Chmielu 2021

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (80%)    | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 %  | 4   |
| Grain | Weyermann - Carared  | 1 kg (13.3%)  | 75 %  | 45  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Simcoe  | 30 g   | 60 min   | 13.2 %     |
| Boil                | Cascade | 30 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Citra   | 30 g   | 0 min    | 14 %       |
| Aroma (end of boil) | Cascade | 60 g   | 0 min    | 6 %        |
| Dry Hop             | Chinook | 30 g   | 2 day(s) | 13 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |