Kopia Atak Chmielu na słodach z Strzegomia

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg *(81.3%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	1 kg *(12.5%)*	75 %	30
Grain	Viking Red Ale	0.5 kg *(6.3%)*	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Whirlpool	Amarillo	20 g	5 min	9.5 %
Whirlpool	Citra	20 g	5 min	12 %
Whirlpool	Cascade	20 g	5 min	6 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.