Wariacja na temat Atak Chmielu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **61**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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 **65 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg *(73.3%)*	85 %	6
Grain	Weyermann - Carapils	0.5 kg *(6.7%)*	78 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg *(6.7%)*	81 %	70
Grain	Weyermann - Carared	1 kg *(13.3%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	60 g	60 min	13.2 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

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