Hop Atack

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(76.9%)*	85 %	7
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4
Grain	Weyermann - Carared	0.5 kg *(7.7%)*	75 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg *(7.7%)*	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Cascade	10 g	5 min	6 %
Boil	Citra	10 g	5 min	12 %
Whirlpool	Cascade	20 g	10 min	6 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Citra	40 g	3 day(s)	12 %

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