

Atak chmielu by JJ

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (83.3%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (9.3%)	78 %	4
Grain	Weyermann - Carared	0.3 kg (5.6%)	75 %	40
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.9%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Citra	15 g	2 day(s)	12 %
Boil	Amarillo	15 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis