

Atak Chmielu ze słodem cookie

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (69.4%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.2 kg (2.8%) | 78 % | 4 |
| Grain | cookie | 0.4 kg (5.6%) | 75 % | 50 |
| Grain | pszeniczny ciemny | 0.5 kg (6.9%) | 75 % | 14 |
| Grain | Carabohemian | 0.2 kg (2.8%) | 75 % | 180 |
| Grain | Jęczmień niesłodowany | 0.4 kg (5.6%) | 75 % | 2 |
| Grain | Viking Pale Ale malt | 0.5 kg (6.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 12 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Simcoe | 15 g | 20 min | 12 % |
| Whirlpool | Amarillo | 30 g | 0 min | 6.3 % |
| Whirlpool | Cascade | 30 g | 0 min | 5.8 % |

| | | | | |
|-----------|----------|------|----------|-------|
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 5.8 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Dry Hop | Sybilla | 30 g | 3 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Water Agent | Gips | 4 g | Mash | 70 min |