

# Gnaszyński Atak

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.6 kg (79.3%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (3.4%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (3.4%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.8 kg (13.8%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	18 %
Boil	Simcoe	20 g	45 min	14.4 %
Boil	Simcoe	10 g	15 min	14.4 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	14.4 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12.1 %
Aroma (end of boil)	Cascade	10 g	0 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis