

AIPA Atak Chmielu

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **7.5**
- 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 0.5 kg (8.2%) | 78 % | 4 |
| Grain | Carared | 0.5 kg (8.2%) | 75 % | 39 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (8.2%) | 81 % | 53 |
| Grain | Viking Pale Ale malt | 2.3 kg (37.7%) | 80 % | 5 |
| Grain | Pilzneński | 2.3 kg (37.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Aroma (end of boil) | Cascade | 5 g | 10 min | 6 % |
| Aroma (end of boil) | Citra | 5 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 5 g | 10 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 5 g | 10 min | 13.2 % |

| | | | | |
|-----------|----------|------|----------|--------|
| Whirlpool | Cascade | 10 g | 1 min | 6 % |
| Whirlpool | Citra | 10 g | 1 min | 12 % |
| Whirlpool | Amarillo | 10 g | 1 min | 9.5 % |
| Whirlpool | Simcoe | 10 g | 1 min | 13.2 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.5 % |
| Dry Hop | Simcoe | 10 g | 3 day(s) | 13.2 % |

Yeasts

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

Notes

- Pierwsza warka na GF30
2 wiadra po 10 litrów
Fermentacja burzliwa i cicha w tym samym wiadrze
17 stopni C

Fermentacja ok 3 tygodnie. Ostatnie 3 dni - chmielenie na zimno
Dec 28, 2022, 4:27 PM