

# ATAK CHMIELU

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **60**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Steps

- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **liter(s)** of **C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale ale w syropie	3.4 kg (70.8%)	80 %	15
Dry Extract	Suchy ekstrakt słodowy jasny	0.8 kg (16.7%)	95 %	16
Grain	Carapils	0.2 kg (4.2%)	78 %	4
Grain	Carared	0.2 kg (4.2%)	75 %	45
Grain	Melanoidynowy	0.2 kg (4.2%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	11.1 %
Boil	Simcoe	10 g	30 min	11.1 %
Boil	Amarillo	10 g	15 min	9.7 %
Boil	Simcoe	20 g	15 min	11.1 %
Boil	Citra	20 g	15 min	13.9 %
Boil	Amarillo	10 g	5 min	9.7 %
Boil	Cascade	10 g	5 min	6.8 %
Dry Hop	Simcoe	40 g	7 day(s)	11.1 %
Dry Hop	Amarillo	10 g	7 day(s)	9.7 %
Dry Hop	Cascade	20 g	7 day(s)	6.8 %
Dry Hop	Citra	10 g	7 day(s)	13.9 %

## Yeasts

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