

# Atak Chmielu 2019

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (76.9%)   | 85 %  | 6   |
| Grain | Weyermann - Carapils        | 0.4 kg (6.2%)  | 78 %  | 4   |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (6.2%)  | 81 %  | 70  |
| Grain | Weyermann - Carared         | 0.7 kg (10.8%) | 75 %  | 45  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Simcoe  | 30 g   | 60 min | 13.2 %     |
| Boil                | Cascade | 30 g   | 5 min  | 6 %        |
| Aroma (end of boil) | Citra   | 30 g   | 0 min  | 14 %       |
| Aroma (end of boil) | Cascade | 60 g   | 0 min  | 6 %        |

## Yeasts

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