

Atak Chmielu 2021

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (80%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 % | 4 |
| Grain | Weyermann - Carared | 1 kg (13.3%) | 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 % |
| Dry Hop | Chinook | 30 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |