

# Atak Chmielu

- Gravity **15.2 BLG**
- ABV ---
- IBU **55**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Malteurop Pale Ale          | 6.5 kg (89.7%) | 80 %  | 6   |
| Grain | Weyermann - Carapils        | 0.25 kg (3.4%) | 78 %  | 4   |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (3.4%) | 75 %  | 70  |
| Grain | Weyermann - Carared         | 0.25 kg (3.4%) | 75 %  | 50  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 30 g   | 60 min   | 11.7 %     |
| Aroma (end of boil) | Simcoe   | 10 g   | 15 min   | 11.7 %     |
| Aroma (end of boil) | Amarillo | 10 g   | 15 min   | 6.3 %      |
| Whirlpool           | Simcoe   | 20 g   | 25 min   | 11.7 %     |
| Whirlpool           | Amarillo | 10 g   | 25 min   | 6.3 %      |
| Whirlpool           | Cascade  | 10 g   | 25 min   | 5.8 %      |
| Whirlpool           | Citra    | 20 g   | 25 min   | 13.9 %     |
| Dry Hop             | Citra    | 10 g   | 3 day(s) | 13.9 %     |
| Dry Hop             | Simcoe   | 40 g   | 3 day(s) | 11.7 %     |
| Dry Hop             | Cascade  | 20 g   | 3 day(s) | 5.8 %      |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 10 g | 3 day(s) | 6.3 % |
|---------|----------|------|----------|-------|

### Yeasts

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

### Extras

| Type   | Name         | Amount | Use for | Time  |
|--------|--------------|--------|---------|-------|
| Fining | Whirlflock T | 1 g    | Boil    | 7 min |