

Atak Chmielu z różnych chmieli

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (83.3%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (4.8%)	78 %	4
Grain	cookie	0.4 kg (4.8%)	75 %	50
Grain	Carabohemian	0.2 kg (2.4%)	75 %	180
Grain	Płatki owsiane	0.4 kg (4.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12 %
Boil	Simcoe	20 g	25 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Whirlpool	Simcoe	60 g	0 min	13.2 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Chinook	10 g	0 min	13 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Dry Hop	Azacca	50 g	5 day(s)	14 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	wirflook	5 g	Boil	10 min