

# Atak Chmielu ze słodem cookie

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31 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 **23.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (69.4%)  | 81 %  | 6   |
| Grain | Weyermann - Carapils   | 0.2 kg (2.8%) | 78 %  | 4   |
| Grain | cookie                 | 0.4 kg (5.6%) | 75 %  | 50  |
| Grain | pszeniczny ciemny      | 0.5 kg (6.9%) | 75 %  | 14  |
| Grain | Carabohemian           | 0.2 kg (2.8%) | 75 %  | 180 |
| Grain | Jęczmień niesłodowany  | 0.4 kg (5.6%) | 75 %  | 2   |
| Grain | Viking Pale Ale malt   | 0.5 kg (6.9%) | 80 %  | 5   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Chinook  | 30 g   | 60 min | 12 %       |
| Boil      | Citra    | 15 g   | 20 min | 12 %       |
| Boil      | Simcoe   | 15 g   | 20 min | 12 %       |
| Whirlpool | Amarillo | 30 g   | 0 min  | 6.3 %      |
| Whirlpool | Cascade  | 30 g   | 0 min  | 5.8 %      |

|           |          |      |          |       |
|-----------|----------|------|----------|-------|
| Whirlpool | Citra    | 30 g | 0 min    | 12 %  |
| Dry Hop   | Citra    | 30 g | 3 day(s) | 12 %  |
| Dry Hop   | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop   | Cascade  | 30 g | 3 day(s) | 5.8 % |
| Boil      | Amarillo | 20 g | 10 min   | 9.5 % |
| Dry Hop   | Sybilla  | 30 g | 3 day(s) | 3.5 % |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Mech irlandzki | 5 g    | Boil    | 10 min |
| Water Agent | Gips           | 4 g    | Mash    | 70 min |