

#B001 Chmielu Atak

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **11.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (42.9%) | 85 % | 6 |
| Grain | Weyermann - Carapils | 1 kg (14.3%) | 78 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (14.3%) | 81 % | 70 |
| Grain | Amber Malt | 1 kg (14.3%) | 75 % | 43 |
| Grain | Platki owsiane | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Simcoe | 10 g | 45 min | 13.2 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Mosaic | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 14 % |

| | | | | |
|---------------------|---------|------|----------|------|
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 10 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 100 g | Boil | 15 min |