

## #B020 Hopp attack IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 2 kg (32.8%)  | 81 %  | 4   |
| Grain | Melanoiden Malt      | 0.5 kg (8.2%) | 80 %  | 39  |
| Grain | Viking Pale Ale malt | 2.5 kg (41%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.6 kg (9.8%) | 60 %  | 3   |
| Grain | Rye Malt             | 0.5 kg (8.2%) | 63 %  | 10  |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Marynka  | 30 g   | 60 min | 6.7 %      |
| Boil      | Marynka  | 30 g   | 15 min | 6.7 %      |
| Boil      | Marynka  | 20 g   | 3 min  | 6.7 %      |
| Whirlpool | Cascade  | 10 g   | 1 min  | 6 %        |
| Whirlpool | Simcoe   | 15 g   | 1 min  | 13.2 %     |
| Whirlpool | Amarillo | 15 g   | 1 min  | 9.5 %      |