

BA Prawdziwy Atak Chmielu

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **11.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (70.8%)	80 %	35
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (16.7%)	80 %	---
Grain	Weyermann - Carapils	0.2 kg (4.2%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (4.2%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.2 kg (4.2%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	45 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis