

# Wariacja na temat Atak Chmielu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **61**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5.5 kg (73.3%) | 85 %  | 6   |
| Grain | Weyermann - Carapils        | 0.5 kg (6.7%)  | 78 %  | 4   |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (6.7%)  | 81 %  | 70  |
| Grain | Weyermann - Carared         | 1 kg (13.3%)   | 75 %  | 45  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Simcoe   | 60 g   | 60 min   | 13.2 %     |
| Whirlpool | Citra    | 30 g   | 0 min    | 12 %       |
| Dry Hop   | Amarillo | 30 g   | 5 day(s) | 9.5 %      |
| Whirlpool | Cascade  | 30 g   | 0 min    | 6 %        |
| Dry Hop   | Simcoe   | 30 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |