Atak Chmielu by abrutus

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21 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
Dry Extract	ekstrakt słodowy jasny	0.8 kg *(16.7%)*	88 %	---
Liquid Extract	estrakt sodowy Pale Ale	3.4 kg *(70.8%)*	73 %	---
Grain	Weyermann - Melanoiden Malt	0.2 kg *(4.2%)*	81 %	53
Grain	Weyermann - Carapils	0.2 kg *(4.2%)*	78 %	4
Grain	Weyermann - Carared	0.2 kg *(4.2%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	14 g	45 min	14.3 %
Boil	Simcoe	20 g	25 min	11.1 %
Boil	Simcoe	10 g	15 min	11.1 %
Boil	Amarillo	10 g	15 min	9.7 %
Aroma (end of boil)	Simcoe	20 g	5 min	11.1 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.7 %
Aroma (end of boil)	Cascade	10 g	5 min	6.8 %
Aroma (end of boil)	Citra	20 g	5 min	13.9 %
Dry Hop	Simcoe	40 g	3 day(s)	11.1 %
Dry Hop	Citra	10 g	3 day(s)	13.9 %
Dry Hop	Amarillo	10 g	3 day(s)	9.7 %
Dry Hop	Cascade	20 g	3 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	11.5 g	---