# Wariacja na temat Atak Chmielu #2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **68**
- SRM **10.2**
- 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 **70 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- 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 | 4.5 kg *(60%)* | 85 % | 6 |
| Grain | Weyermann - Melanoiden Malt | 1 kg *(13.3%)* | 81 % | 70 |
| Grain | Weyermann - Carapils | 1 kg *(13.3%)* | 78 % | 4 |
| Grain | Weyermann - Carared | 1 kg *(13.3%)* | 75 % | 45 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Galaxy | 50 g | 60 min | 15 % |
| Whirlpool | Galaxy | 50 g | 5 min | 15 % |
| Whirlpool | Nelson Sauvin | 50 g | 5 min | 11 % |
| Dry Hop | Galaxy | 50 g | 7 day(s) | 15 % |
| Dry Hop | Nelson Sauvin | 50 g | 7 day(s) | 11 % |

## Yeasts

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

## Notes

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

- 6 warka z Danielem
  *Feb 27, 2022, 7:19 PM*