

# Atak Chmielu z azzacca

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **36.7 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.4 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.9%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (2.4%)	78 %	4
Grain	Caramunich® typ I	0.55 kg (6.6%)	73 %	80
Grain	pszeniczny ciemny	0.5 kg (6%)	75 %	14
Grain	Cara-Pils/Dextrine	0.2 kg (2.4%)	72 %	4
Grain	Płatki owsiane	0.4 kg (4.8%)	60 %	3
Grain	Simpsons - Maris Otter	1.5 kg (18%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15 %
Boil	Citra	15 g	20 min	12 %
Boil	Simcoe	15 g	20 min	12 %
Whirlpool	Amarillo	30 g	0 min	6.3 %
Whirlpool	Cascade	30 g	0 min	5.8 %
Whirlpool	Citra	30 g	0 min	12 %

Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Cascade	30 g	3 day(s)	5.8 %
Dry Hop	Sybillia	30 g	3 day(s)	3.5 %
Boil	Azacca	20 g	20 min	12 %
Aroma (end of boil)	Azacca	30 g	0 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflook	10 g	Boil	15 min
Water Agent	Gips	4 g	Mash	70 min