

# Atak Chmielu ze słodem cookie

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31 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 **23.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (69.4%)	81 %	6
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4
Grain	cookie	0.4 kg (5.6%)	75 %	50
Grain	pszeniczny ciemny	0.5 kg (6.9%)	75 %	14
Grain	Carabohemian	0.2 kg (2.8%)	75 %	180
Grain	Jęczmień niesłodowany	0.4 kg (5.6%)	75 %	2
Grain	Viking Pale Ale malt	0.5 kg (6.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12 %
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 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Sybilla	30 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	Gips	4 g	Mash	70 min