

#B020 Hopp atack IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (32.8%) | 81 % | 4 |
| Grain | Melanoiden Malt | 0.5 kg (8.2%) | 80 % | 39 |
| Grain | Viking Pale Ale malt | 2.5 kg (41%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.6 kg (9.8%) | 60 % | 3 |
| Grain | Rye Malt | 0.5 kg (8.2%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 6.7 % |
| Boil | Marynka | 30 g | 15 min | 6.7 % |
| Boil | Marynka | 20 g | 3 min | 6.7 % |
| Whirlpool | Cascade | 10 g | 1 min | 6 % |
| Whirlpool | Simcoe | 15 g | 1 min | 13.2 % |
| Whirlpool | Amarillo | 15 g | 1 min | 9.5 % |