

## #Sowa 26 - IPA / Atak Chmielu

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **37**
- SRM **5.6**
- 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 **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

### Steps

- Temp **70 C**, Time **30 min**

### Mash step by step

- Heat up **1.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy Pale Ale	3.4 kg (70.8%)	80 %	7
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (16.7%)	80 %	---
Grain	Weyermann - Carapils	0.2 kg (4.2%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (4.2%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.2 kg (4.2%)	81 %	53

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	20 g	0 min	13 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %

Dry Hop	Citra	10 g	3 day(s)	13 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Uwarzone na podstawie przepisu Browamatora (Uwarz Prawdziwy Atak Chmielu).

Piwo wyszło bardzo dobre, ale zdecydowanie daleko mu było do Ataku Chmielu z Pinty.

Warzenie 17.08.2020, temperatura około 16 - 18 stopni, rozlew 07.09, przy temperaturze 19 stopni, brzeczka startowa 17 BLG, odfermentowało do 1,5 BLG.

*Dec 7, 2020, 1:39 PM*