

AIPA ATAK KARMELU

- Gravity **14.5 BLG**
- ABV ---
- IBU **74**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (5.7%) | 81 % | 53 |
| Grain | Weyermann - Carapils | 0.3 kg (4.3%) | 78 % | 4 |
| Grain | Carahell | 0.3 kg (4.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 14.6 % |
| Boil | Citra | 20 g | 60 min | 12.4 % |
| Aroma (end of boil) | Citra | 40 g | 10 min | 12.4 % |
| Whirlpool | Amarillo | 20 g | 0 min | 8.8 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.1 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12.4 % |
| Dry Hop | Amarillo | 10 g | 5 day(s) | 8.8 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Dry | 11.5 g | Safale |