

# atak

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **6.1**
- 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 **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	0.2 kg (3.3%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.3%)	81 %	53
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Viking Pale Ale malt	5.5 kg (90.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	45 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	45 min	9.5 %
Whirlpool	Simcoe	20 g	15 min	13.2 %
Whirlpool	Amarillo	10 g	15 min	9.5 %
Whirlpool	Cascade	10 g	15 min	6 %
Whirlpool	Citra	20 g	15 min	12 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Dry Hop	Cascade	20 g	4 day(s)	6 %
Dry Hop	Citra	10 g	4 day(s)	12 %

## Yeasts

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