

# Atak Chmielu

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **65**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (85.5%)	85 %	7
Grain	Weyermann - Carared	0.3 kg (5.1%)	75 %	45
Grain	Weyermann - Carapils	0.3 kg (5.1%)	78 %	4
Grain	Platki owsiane	0.25 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	20 g	20 min	6 %
Boil	Cascade	10 g	5 min	6 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Whirlpool	Citra	30 g	20 min	12 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %
Dry Hop	Cascade	30 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min