

#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 %