

# ATAK CHMIELU

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **60**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Steps

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

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **30 min** at **70C**
- Sparge using **liter(s)** of **C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type           | Name                         | Amount         | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Liquid Extract | Pale ale w syropie           | 3.4 kg (70.8%) | 80 %  | 15  |
| Dry Extract    | Suchy ekstrakt słodowy jasny | 0.8 kg (16.7%) | 95 %  | 16  |
| Grain          | Carapils                     | 0.2 kg (4.2%)  | 78 %  | 4   |
| Grain          | Carared                      | 0.2 kg (4.2%)  | 75 %  | 45  |
| Grain          | Melanoidynowy                | 0.2 kg (4.2%)  | 81 %  | 70  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Simcoe   | 20 g   | 60 min   | 11.1 %     |
| Boil    | Simcoe   | 10 g   | 30 min   | 11.1 %     |
| Boil    | Amarillo | 10 g   | 15 min   | 9.7 %      |
| Boil    | Simcoe   | 20 g   | 15 min   | 11.1 %     |
| Boil    | Citra    | 20 g   | 15 min   | 13.9 %     |
| Boil    | Amarillo | 10 g   | 5 min    | 9.7 %      |
| Boil    | Cascade  | 10 g   | 5 min    | 6.8 %      |
| Dry Hop | Simcoe   | 40 g   | 7 day(s) | 11.1 %     |
| Dry Hop | Amarillo | 10 g   | 7 day(s) | 9.7 %      |
| Dry Hop | Cascade  | 20 g   | 7 day(s) | 6.8 %      |
| Dry Hop | Citra    | 10 g   | 7 day(s) | 13.9 %     |

**Yeasts**

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