

## Wariacja na temat Atak Chmielu #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **68**
- SRM **10.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4.5 kg (60%) | 85 %  | 6   |
| Grain | Weyermann - Melanoiden Malt | 1 kg (13.3%) | 81 %  | 70  |
| Grain | Weyermann - Carapils        | 1 kg (13.3%) | 78 %  | 4   |
| Grain | Weyermann - Carared         | 1 kg (13.3%) | 75 %  | 45  |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Galaxy        | 50 g   | 60 min   | 15 %       |
| Whirlpool | Galaxy        | 50 g   | 5 min    | 15 %       |
| Whirlpool | Nelson Sauvín | 50 g   | 5 min    | 11 %       |
| Dry Hop   | Galaxy        | 50 g   | 7 day(s) | 15 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 7 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 6 warka z Danielelem  
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