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 Sauvin	50 g	5 min	11 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %
Dry Hop	Nelson Sauvin	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 **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 6 warka z Danielem
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