

#17 Chmielu Atak

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **8.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

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

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (66.7%) | 85 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (6.7%) | 81 % | 70 |
| Grain | Amber Malt | 1 kg (13.3%) | 75 % | 43 |
| Grain | Platki owsiane | 0.5 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Simcoe | 35 g | 45 min | 13.2 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 14 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |