

AIPA Atak Chmielu

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **7.5**
- 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 **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- 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	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Carared	0.5 kg (8.2%)	75 %	39
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.2%)	81 %	53
Grain	Viking Pale Ale malt	2.3 kg (37.7%)	80 %	5
Grain	Pilzneński	2.3 kg (37.7%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Cascade	5 g	10 min	6 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Amarillo	5 g	10 min	9.5 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %

Whirlpool	Cascade	10 g	1 min	6 %
Whirlpool	Citra	10 g	1 min	12 %
Whirlpool	Amarillo	10 g	1 min	9.5 %
Whirlpool	Simcoe	10 g	1 min	13.2 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

Notes

- Pierwsza warka na GF30
2 wiadra po 10 litrów
Fermentacja burzliwa i cicha w tym samym wiadrze
17 stopni C

Fermentacja ok 3 tygodnie. Ostatnie 3 dni - chmielenie na zimno
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