

# atak

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **6.1**
- 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 **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Carared         | 0.2 kg (3.3%)  | 75 %  | 45  |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.3%)  | 81 %  | 53  |
| Grain | Weyermann - Carapils        | 0.2 kg (3.3%)  | 78 %  | 4   |
| Grain | Viking Pale Ale malt        | 5.5 kg (90.2%) | 80 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe   | 10 g   | 45 min   | 13.2 %     |
| Aroma (end of boil) | Amarillo | 10 g   | 45 min   | 9.5 %      |
| Whirlpool           | Simcoe   | 20 g   | 15 min   | 13.2 %     |
| Whirlpool           | Amarillo | 10 g   | 15 min   | 9.5 %      |
| Whirlpool           | Cascade  | 10 g   | 15 min   | 6 %        |
| Whirlpool           | Citra    | 20 g   | 15 min   | 12 %       |
| Dry Hop             | Simcoe   | 40 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 10 g   | 4 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 20 g   | 4 day(s) | 6 %        |
| Dry Hop             | Citra    | 10 g   | 4 day(s) | 12 %       |

## Yeasts

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