

Atak Chmielu by abrutus

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Dry Extract | ekstrakt słodowy jasny | 0.8 kg (16.7%) | 88 % | --- |
| Liquid Extract | ekstrakt sodowy Pale Ale | 3.4 kg (70.8%) | 73 % | --- |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (4.2%) | 81 % | 53 |
| Grain | Weyermann - Carapils | 0.2 kg (4.2%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.2 kg (4.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Tomahawk | 14 g | 45 min | 14.3 % |
| Boil | Simcoe | 20 g | 25 min | 11.1 % |
| Boil | Simcoe | 10 g | 15 min | 11.1 % |
| Boil | Amarillo | 10 g | 15 min | 9.7 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 11.1 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 9.7 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6.8 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 13.9 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 11.1 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 13.9 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.7 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|