

# Atak Chmielu vol.1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pale ale viking malt	5 kg (87%)	79 %	5.5
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4
Grain	Carared	0.25 kg (4.3%)	75 %	39
Grain	Weyermann - Melanoiden Malt	0.25 kg (4.3%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 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	10 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	2.5 g	Boil	15 min