

# Chmielowy Atak

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt Viking	5 kg (83.3%)	80 %	6
Grain	Simpsons - Golden Promise	1 kg (16.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Aroma (end of boil)	Lemon drop	80 g	15 min	5.3 %
Dry Hop	Lemon drop	20 g	3 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	---