Obelżywy atak

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **6.7**
- 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 **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg *(89.3%)*	80 %	8
Grain	Weyermann - Carared	0.2 kg *(3.6%)*	75 %	45
Grain	Weyermann - Melanoiden Malt	0.2 kg *(3.6%)*	81 %	53
Grain	Weyermann - Carapils	0.2 kg *(3.6%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	45 min	11 %
Boil	Chinook	10 g	15 min	11 %
Boil	Amarillo	10 g	15 min	7.7 %
Whirlpool	Amarillo	20 g	30 min	7.7 %
Whirlpool	denali	20 g	30 min	14.2 %
Whirlpool	cirta	20 g	30 min	12.9 %
Dry Hop	Citra	40 g	3 day(s)	13.3 %
Dry Hop	Denali	40 g	3 day(s)	14.2 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Framgarden Kveik	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	0.5 g	Boil	5 min

Notes

- Chmielenie na whirpool 78C przez 30 min
  Whirfloc 0,5 tabletki
  Aug 16, 2020, 3:17 AM