

Aatak Tytanów

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **55**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	14.5 %
Boil	Simcoe	20 g	20 min	14.5 %
Boil	Simcoe	10 g	10 min	14.5 %
Boil	Chinook	15 g	10 min	11.7 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Fining	MECH IRLANDZKI	5 g	Boil	20 min