Atak Chmielu 2019

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(76.9%)*	85 %	6
Grain	Weyermann - Carapils	0.4 kg *(6.2%)*	78 %	4
Grain	Weyermann - Melanoiden Malt	0.4 kg *(6.2%)*	81 %	70
Grain	Weyermann - Carared	0.7 kg *(10.8%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Citra	30 g	0 min	14 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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