Atak Chmielu 2022

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4
Grain	Weyermann - Carared	1 kg *(15.4%)*	75 %	45
Grain	Weyermann - Pale Ale Malt	5 kg *(76.9%)*	85 %	7

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)	Cascade	70 g	0 min	6 %
Dry Hop	Chinook	20 g	2 day(s)	13 %
Dry Hop	Citra	30 g	2 day(s)	14 %

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.