#B001 Chmielu Atak

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **11.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(42.9%)*	85 %	6
Grain	Weyermann - Carapils	1 kg *(14.3%)*	78 %	4
Grain	Weyermann - Melanoiden Malt	1 kg *(14.3%)*	81 %	70
Grain	Amber Malt	1 kg *(14.3%)*	75 %	43
Grain	Płatki owsiane	0.5 kg *(7.1%)*	85 %	3
Grain	Abbey Malt Weyermann	0.5 kg *(7.1%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Simcoe	10 g	45 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	14 %

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

Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	100 g	Boil	15 min