

Klon Atak Chmielu

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (76.9%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.5 kg (7.7%) | 75 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.7%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |
| Boil | Simcoe | 20 g | 45 min | 12 % |
| Whirlpool | Amarillo | 10 g | 0 min | 9.5 % |
| Dry Hop | Simcoe | 40 g | 2 day(s) | 13.2 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 6 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 10 g | 2 day(s) | 9.5 % |
| Dry Hop | Citra | 10 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 23 g | Fermentis |