

# Klon Atak Chmielu

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- 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