

Atak Chmielu KLON

- Gravity **15.2 BLG**
- ABV ---
- IBU **51**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (88.2%) | 85 % | 7 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (4.4%) | 81 % | 53 |
| Grain | Weyermann - Carared | 0.3 kg (4.4%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.2 kg (2.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Boil | Simcoe | 50 g | 5 min | 13.2 % |
| Boil | Citra | 50 g | 0 min | 12 % |
| Boil | Amarillo | 50 g | 0 min | 9.5 % |
| Boil | Simcoe | 20 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 300 ml | --- |
|--------------|-----|-------|--------|-----|