

# Atak Chmielu KLON

- Gravity **15.2 BLG**
- ABV **6.3 %**
- 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
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Safale US-05	Ale	Slant	300 ml	---
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