

Atomowy Krasnal

- Gravity **19.3 BLG**
- ABV ---
- IBU **103**
- SRM **10.1**
- Style **Imperial 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 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **0 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 | Viking Pale Ale malt | 7.5 kg (88.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.9%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (5.9%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Zeus | 40 g | 60 min | 15.7 % |
| Boil | Equinox | 40 g | 60 min | 13.1 % |
| Boil | Equinox | 30 g | 20 min | 13.1 % |
| Boil | Summer | 50 g | 0 min | 6.4 % |
| Boil | Equinox | 30 g | 0 min | 13.1 % |
| Dry Hop | Summer | 100 g | 4 day(s) | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 20 g | --- |