

# Atak Chmielu KLON

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- 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 | --- |
|--------------|-----|-------|--------|-----|