

# atak klonów

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **59**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Briess - Carapils Malt	0.5 kg (7.7%)	74 %	3
Grain	Carahell	0.5 kg (7.7%)	77 %	26
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.7%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	45 min	13.2 %
Boil	Cascade PL	15 g	45 min	5.2 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Amarillo	20 g	20 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Dry Hop	Cascade PL	20 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	10 ml	---