

# Atomowy Krasnal

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- 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	---