

# klon Black Hope

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- Gravity **13.6 BLG**
- ABV ---
- IBU **51**
- SRM **25.3**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **68 C**, Time **666 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **666 min** at **68C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.1 kg (66.2%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (10.7%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.5 kg (10.7%)	70 %	128
Grain	Weyermann - Melanoiden Malt	0.4 kg (8.5%)	81 %	53
Grain	Weyermann - Carapils	0.1 kg (2.1%)	78 %	4
Grain	Strzegom Czekoladowy 1200	0.08 kg (1.7%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	8.6 %
Boil	Centennial	12 g	60 min	11.1 %
Boil	Vic Secret	5 g	10 min	13.5 %
Boil	Centennial	10 g	10 min	11.1 %
Boil	Cascade	10 g	10 min	8.6 %
Boil	Vic Secret	15 g	2 min	13.5 %
Dry Hop	Vic Secret	20 g	3 day(s)	13.5 %

Dry Hop	Cascade	20 g	3 day(s)	8.6 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	666 ml	fermentis