

Klon Punk IPA duży

- Gravity **14.8 BLG**
- ABV ---
- IBU **47**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 9.25 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Chinook | 75 g | 12 min | 13 % |
| Boil | Ahtanum | 45 g | 5 min | 5 % |
| Boil | Nelson Sauvin | 45 g | 5 min | 11 % |
| Boil | Simcoe | 45 g | 5 min | 13 % |
| Aroma (end of boil) | Ahtanum | 30 g | 0 min | 5 % |
| Aroma (end of boil) | Nelson Sauvin | 30 g | 0 min | 11 % |
| Aroma (end of boil) | Simcoe | 30 g | 0 min | 13 % |
| Dry Hop | Ahtanum | 25 g | 4 day(s) | 5 % |
| Dry Hop | Nelson Sauvin | 25 g | 4 day(s) | 11 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |