

Kiwi Punk

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.5 kg (90.9%)	81 %	6
Grain	Caramalt	0.3 kg (5%)	81 %	26
Grain	Acid Malt	0.25 kg (4.1%)	--- %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12.5 g	60 min	11.2 %
Boil	Ahtanum	7 g	60 min	3.4 %
Boil	Chinook	20 g	30 min	11.2 %
Boil	Ahtanum	12.5 g	30 min	3.4 %
Boil	Chinook	30 g	5 min	11.2 %
Boil	Ahtanum	12.5 g	5 min	3.4 %
Boil	Simcoe	12.5 g	5 min	11.4 %
Boil	Nelson Sauvignon	12.5 g	5 min	11.2 %
Dry Hop	Chinook	60 g	5 day(s)	11.2 %
Dry Hop	Ahtanum	50 g	5 day(s)	3.4 %
Dry Hop	Simcoe	50 g	5 day(s)	11.4 %

Dry Hop	Cascade	50 g	5 day(s)	7.7 %
Dry Hop	Nelson Sauvignon	25 g	5 day(s)	11.2 %
Dry Hop	Amarillo	15 g	5 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6.5 g	Boil	15 min
Other	Pożywka dla drożdży	10 g	Boil	10 min
Flavor	Kiwi	2000 g	Secondary	5 day(s)
Water Agent	Gips piwowarski	2.5 g	Mash	---