

klon Punk IPA

- Gravity **13.5 BLG**
- ABV ---
- IBU **38**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (100%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	2 g	60 min	13 %
Boil	Chinook	20 g	30 min	11 %
Boil	Chinook	8 g	15 min	11 %
Boil	Motueka	12 g	15 min	6.7 %
Boil	Simcoe	8 g	15 min	13 %
Boil	Ahtanum	18.5 g	1 min	6 %
Boil	Chinook	18.5 g	1 min	11 %
Boil	Motueka	20 g	1 min	6.7 %
Boil	Simcoe	18.5 g	1 min	13 %
Dry Hop	Chinook	28.5 g	5 day(s)	13 %
Dry Hop	Motueka	30 g	5 day(s)	6.7 %
Dry Hop	Simcoe	28.5 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	150 ml	Fermentis
--------------	-----	-------	--------	-----------