

# Klon Punk IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **62**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (96.2%)	85 %	7
Grain	Castlemalting - Cara Clair	0.2 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	10 %
Boil	Chinook	20 g	50 min	13 %
Boil	Chinook	30 g	15 min	13 %
Boil	Simcoe	10 g	15 min	13.2 %
Whirlpool	Mosaic	25 g	30 min	10 %
Whirlpool	Chinook	20 g	30 min	13 %
Dry Hop	Mosaic	65 g	5 day(s)	10 %
Dry Hop	Chinook	30 g	5 day(s)	13 %
Dry Hop	Simcoe	90 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Chmielenie na zimno 5 dni przed rozlewem.  
*Oct 11, 2017, 7:42 PM*