

# 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