

## #27 Punk IPA 2010

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.38 kg (94.7%)	79 %	6
Grain	Castlemalting - Cara Clair	0.3 kg (5.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	8.5 %
Boil	Ahtanum	12.5 g	60 min	3.6 %
Boil	Chinook	15 g	30 min	8.5 %
Boil	Chinook	5 g	30 min	12.8 %
Boil	Ahtanum	12.5 g	30 min	3.6 %
Aroma (end of boil)	Chinook	27.5 g	3 min	12.8 %
Aroma (end of boil)	Ahtanum	12.5 g	3 min	3.6 %
Aroma (end of boil)	Simcoe	12.5 g	3 min	14.5 %
Aroma (end of boil)	Nelson Sauvín	12.5 g	3 min	10.4 %
Dry Hop	Chinook	47.5 g	4 day(s)	12.8 %
Dry Hop	Ahtanum	22.5 g	4 day(s)	3.6 %
Dry Hop	Ahtanum	15 g	4 day(s)	4.8 %
Dry Hop	Simcoe	37.5 g	4 day(s)	14.5 %
Dry Hop	Nelson Sauvín	20 g	4 day(s)	10.4 %

Dry Hop	Cascade	37.5 g	4 day(s)	5.5 %
Dry Hop	Amarillo	10 g	4 day(s)	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	10 min