

Punk IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **4.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **53.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (50%) | 80 % | 7 |
| Grain | Pszeniczny | 4 kg (33.3%) | 85 % | 4 |
| Sugar | cukier | 2 kg (16.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Marynka | 90 g | 60 min | 10 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Cascade | 30 g | 20 min | 6 % |
| Boil | Huell Melon | 30 g | 20 min | 7.5 % |
| Boil | Huell Melon | 20 g | 10 min | 7.5 % |
| Whirlpool | Huell Melon | 15 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |