

# PUNK IPA 2007 - 2010

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **82.14 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale	5.3 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	17.5 g	60 min	5.4 %
Boil	Chinook	15 g	60 min	12.6 %
Boil	Crystal	17.5 g	30 min	4 %
Boil	Chinook	17.5 g	30 min	12.6 %
Boil	Ahtanum	17.5 g	0 min	5.4 %
Boil	Chinook	27.5 g	0 min	12.6 %
Boil	Crystal	17.5 g	0 min	4 %
Boil	Motueka	17.5 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1056 - American Ale	Ale	Liquid	35 ml	---