

Punk IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

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

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (94.9%)	81 %	6
Grain	Strzegom Karmel 150	0.27 kg (5.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.3 %
Boil	Ahtanum	12.5 g	60 min	3.4 %
Boil	Chinook	20 g	30 min	11.3 %
Boil	Ahtanum	12.5 g	30 min	3.4 %
Aroma (end of boil)	Chinook	27.5 g	0 min	11.3 %
Aroma (end of boil)	Ahtanum	12.5 g	0 min	3.4 %
Aroma (end of boil)	Simcoe	12.5 g	0 min	13.2 %
Aroma (end of boil)	Nelson Sauvin	12.5 g	0 min	11 %
Dry Hop	Chinook	47.5 g	5 day(s)	11.3 %
Dry Hop	Ahtanum	37.5 g	5 day(s)	3.4 %
Dry Hop	Simcoe	37.5 g	5 day(s)	13.2 %
Dry Hop	Cascade	37.5 g	5 day(s)	6 %
Dry Hop	Nelson Sauvin	20 g	5 day(s)	11 %

Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	125 ml	White Labs