

# Punk IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Strzegom Pilzneński                             | 5.1 kg (87.2%) | 80 %  | 4   |
| Grain | Słód Weyermann Caraaroma 300-400 EBC 500g śruta | 0.25 kg (4.3%) | --- % | 300 |
| Grain | Słód PSZENICZNY jasny 4,5 EBC Crisp             | 0.25 kg (4.3%) | 83 %  | 5   |
| Grain | Słód Cookie Viking Malt 1kg śrutowany           | 0.25 kg (4.3%) | --- % | 40  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 20 g   | 60 min   | 9.5 %      |
| Boil                | Ekuanot  | 20 g   | 30 min   | 14 %       |
| Aroma (end of boil) | Mosaic   | 20 g   | 10 min   | 10 %       |
| Dry Hop             | Amarillo | 20 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 300 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g    | Boil    | 15 min |