

Punk IPA Clone

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **21 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

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

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Fawcett - Pale Ale | 2.7 kg (94.7%) | 80 % | 6 |
| Grain | Fawcett - Caramalt | 0.15 kg (5.3%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Ahtanum | 6 g | 60 min | 5 % |
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Ahtanum | 6 g | 30 min | 5 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Whirlpool | Chinook | 14 g | 5 min | 13 % |
| Whirlpool | Ahtanum | 6 g | 5 min | 5 % |
| Whirlpool | Nelson Sauvín | 6 g | 5 min | 11 % |
| Whirlpool | Simcoe | 6 g | 5 min | 13.2 % |
| Dry Hop | Chinook | 25 g | 5 day(s) | 13 % |
| Dry Hop | Ahtanum | 20 g | 5 day(s) | 5 % |
| Dry Hop | Simcoe | 20 g | 5 day(s) | 13.2 % |
| Dry Hop | Nelson Sauvín | 10 g | 5 day(s) | 11 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |
| Dry Hop | Amarillo | 5 g | 5 day(s) | 9.5 % |

Yeasts

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