

# Summer Punk

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **47 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **50.7C**
- Add grains
- Keep mash **10 min** at **47C**
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Viking Pilsner malt	3 kg (42.9%)	82 %	4
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Żytni	0.5 kg (7.1%)	85 %	8
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	10 g	75 min	6 %
Mash	Simcoe	10 g	75 min	13.2 %
Boil	Cascade	20 g	60 min	6 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Cascade	20 g	30 min	6 %
Boil	Simcoe	20 g	30 min	13.2 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Whirlpool	Cascade	20 g	5 min	6 %
Whirlpool	Amarillo	40 g	5 min	9.5 %

Dry Hop	Cascade	80 g	5 day(s)	6 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Dry Hop	Nelson Sauvin	100 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	12 g	Mangrove Jack's

## Notes

- Zacieranie 47 stopni 5 minut (zmniejszenie lepkości żyta)  
 Fermentacja 19 stopni  
 Na zimno 14 stopni  
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