

Punk IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **41**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **41.1 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.475 kg (70.4%)	80 %	5
Grain	Pilzneński	0.7 kg (9%)	81 %	4
Grain	Viking Wheat Malt	0.5 kg (6.4%)	83 %	5
Grain	Strzegom Wiedeński	0.5 kg (6.4%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (3.9%)	78 %	4
Sugar	Brown Sugar, Light	0.3 kg (3.9%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	100 min	13 %
First Wort	Ahtanum	5 g	100 min	5 %
Boil	Chinook	15 g	15 min	13 %
Boil	Ahtanum	15 g	15 min	5 %
Aroma (end of boil)	Chinook	15 g	0 min	13 %
Aroma (end of boil)	Ahtanum	25 g	0 min	5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Nelson Sauvign	20 g	0 min	11 %

Dry Hop	Chinook	40 g	5 day(s)	13 %
Dry Hop	Ahtanum	55 g	5 day(s)	5 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Dry Hop	Nelson Sauvin	30 g	5 day(s)	11 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	15 min