

## Punk IPA Brewdog v2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name                   | Amount  | Time      | Alpha acid |
|---------------------|------------------------|---------|-----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 18.11 g | 90 min    | 11 %       |
| Aroma (end of boil) | Cascade                | 11.79 g | 1 min     | 8 %        |
| Dry Hop             | Amarillo               | 11.79 g | 14 day(s) | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 4.84 g | Fermentis  |

### Notes

- Słód Maris Otter pale ale  
Zacieranie:  
65°C - 60 min.  
Wysładzanie do objętości ok. 11 l. (chyba)

Gotowanie 90 min. z Cloumbusem. Chmiel Ahtanum (Cascade) po wyłączeniu.

Chmielić na zimno Amarillo 7-14 dni.  
Feb 8, 2025, 7:00 PM