

Punky Reggae IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **4.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.2 kg (100%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14 g	60 min	13 %
Boil	Ahtanum	28 g	15 min	5 %
Boil	Nelson Sauvin	14 g	15 min	11 %
Boil	Simcoe	14 g	10 min	13.2 %
Whirlpool	Chinook	14 g	0 min	13 %
Whirlpool	Nelson Sauvin	14 g	0 min	11 %
Whirlpool	Simcoe	14 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	150 ml	White Labs

Notes

- fermentacja 18-20 st. C, nagazowanie 4-5 tygodni

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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