

# Punk IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **4.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **53.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (50%)	80 %	7
Grain	Pszeniczny	4 kg (33.3%)	85 %	4
Sugar	cukier	2 kg (16.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10 %
Boil	Cascade	30 g	30 min	6 %
Boil	Cascade	30 g	20 min	6 %
Boil	Huell Melon	30 g	20 min	7.5 %
Boil	Huell Melon	20 g	10 min	7.5 %
Whirlpool	Huell Melon	15 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---