

# Punk IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (100%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.7 %
Boil	Ahtanum	12 g	60 min	3.4 %
Boil	Chinook	20 g	30 min	12.7 %
Boil	Ahtanum	13 g	30 min	3.4 %
Aroma (end of boil)	Chinook	27 g	5 min	12.7 %
Aroma (end of boil)	Ahtanum	12 g	5 min	3.4 %
Aroma (end of boil)	Simcoe	12 g	0 min	12.1 %
Aroma (end of boil)	Nelson Sauvin	12 g	0 min	11.2 %
Dry Hop	Chinook	48 g	5 day(s)	12.7 %
Dry Hop	Ahtanum	38 g	5 day(s)	3.4 %
Dry Hop	Simcoe	38 g	5 day(s)	12.1 %
Dry Hop	Nelson Sauvin	20 g	5 day(s)	11.2 %
Dry Hop	Cascade	37 g	5 day(s)	7.1 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - American Ale II	Ale	Liquid	1000 ml	---