

# 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