

# Punk IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **51**
- SRM **7.6**
- Style **American 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 **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **14.8 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 kg (94.9%)   | 81 %  | 6   |
| Grain | Strzegom Karmel 150    | 0.27 kg (5.1%) | 75 %  | 150 |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Chinook       | 20 g   | 60 min   | 11.3 %     |
| Boil                | Ahtanum       | 12.5 g | 60 min   | 3.4 %      |
| Boil                | Chinook       | 20 g   | 30 min   | 11.3 %     |
| Boil                | Ahtanum       | 12.5 g | 30 min   | 3.4 %      |
| Aroma (end of boil) | Chinook       | 27.5 g | 0 min    | 11.3 %     |
| Aroma (end of boil) | Ahtanum       | 12.5 g | 0 min    | 3.4 %      |
| Aroma (end of boil) | Simcoe        | 12.5 g | 0 min    | 13.2 %     |
| Aroma (end of boil) | Nelson Sauvin | 12.5 g | 0 min    | 11 %       |
| Dry Hop             | Chinook       | 47.5 g | 5 day(s) | 11.3 %     |
| Dry Hop             | Ahtanum       | 37.5 g | 5 day(s) | 3.4 %      |
| Dry Hop             | Simcoe        | 37.5 g | 5 day(s) | 13.2 %     |
| Dry Hop             | Cascade       | 37.5 g | 5 day(s) | 6 %        |
| Dry Hop             | Nelson Sauvin | 20 g   | 5 day(s) | 11 %       |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 10 g | 5 day(s) | 9.5 % |
|---------|----------|------|----------|-------|

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 125 ml | White Labs |