

# BrewDog Punk IPA by Szewczyk v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	2 g	60 min	13 %
Boil	Chinook	20 g	30 min	11 %
Boil	Chinook	8 g	15 min	11 %
Boil	Motueka	12 g	15 min	6.7 %
Boil	Simcoe	8 g	15 min	13 %
Boil	Ahtanum	20 g	1 min	6 %
Boil	Chinook	20 g	1 min	11 %
Boil	Motueka	20 g	1 min	6.7 %
Boil	Simcoe	20 g	1 min	13 %
Dry Hop	Chinook	30 g	5 day(s)	13 %
Dry Hop	Motueka	30 g	5 day(s)	6.7 %

Dry Hop	Simcoe	30 g	5 day(s)	13 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- <https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>  
<https://homebeer.pl/pl/p/Slod-karmelowy-30-Viking-Malt-Strzegom-/836>

Chinook 80g  
Motueka 62g > (zamiennik) Amarillo 50  
Simcoe 60g  
Ahtanum 20g

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org. <https://brewdogrecipes.com/recipes/punk-ipa-2010-current>  
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