

# PUNK IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 5 kg (95.2%)   | 79 %  | 6   |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.8%) | 75 %  | 30  |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Chinook       | 15 g   | 60 min   | 13 %       |
| Boil                | Ahtanum       | 10 g   | 60 min   | 5 %        |
| Boil                | Chinook       | 20 g   | 20 min   | 13 %       |
| Boil                | Ahtanum       | 12.5 g | 20 min   | 5 %        |
| Aroma (end of boil) | Chinook       | 27.5 g | 5 min    | 13 %       |
| Aroma (end of boil) | Ahtanum       | 12.5 g | 5 min    | 5 %        |
| Aroma (end of boil) | Simcoe        | 12.5 g | 5 min    | 13.2 %     |
| Aroma (end of boil) | Nelson Sauvin | 12.5 g | 5 min    | 11 %       |
| Dry Hop             | Chinook       | 47.5 g | 5 day(s) | 13 %       |
| Dry Hop             | Ahtanum       | 35.7 g | 5 day(s) | 5 %        |
| Dry Hop             | Simcoe        | 37.5 g | 5 day(s) | 13.2 %     |
| Dry Hop             | Nelson Sauvin | 20 g   | 5 day(s) | 11 %       |
| Dry Hop             | Cascade       | 37.5 g | 5 day(s) | 6 %        |
| Dry Hop             | Amarillo      | 10 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis US-05 | Ale  | Dry  | 11.5 g | ---        |