

# Punk IPA Clone

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **21 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale	2.7 kg (94.7%)	80 %	6
Grain	Fawcett - Caramalt	0.15 kg (5.3%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	6 g	60 min	5 %
Boil	Chinook	10 g	60 min	13 %
Boil	Ahtanum	6 g	30 min	5 %
Boil	Chinook	10 g	30 min	13 %
Whirlpool	Chinook	14 g	5 min	13 %
Whirlpool	Ahtanum	6 g	5 min	5 %
Whirlpool	Nelson Sauvín	6 g	5 min	11 %
Whirlpool	Simcoe	6 g	5 min	13.2 %
Dry Hop	Chinook	25 g	5 day(s)	13 %
Dry Hop	Ahtanum	20 g	5 day(s)	5 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Nelson Sauvín	10 g	5 day(s)	11 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Amarillo	5 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis