

#25 Punk IPA 2007

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **56**
- SRM **4.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **0 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.3 kg (100%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	20 g	60 min	3.6 %
Boil	Chinook	20 g	60 min	8.5 %
Boil	Chinook	20 g	30 min	8.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Ahtanum	20 g	5 min	3.6 %
Boil	Chinook	30 g	5 min	8.5 %
Boil	Motueka	20 g	5 min	6.3 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---