

#27 Punk IPA 2010

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **48**
- SRM **4.8**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

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

Mash step by step

- Heat up **17 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.38 kg (94.7%) | 79 % | 6 |
| Grain | Castlemalting - Cara Clair | 0.3 kg (5.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 8.5 % |
| Boil | Ahtanum | 12.5 g | 60 min | 3.6 % |
| Boil | Chinook | 15 g | 30 min | 8.5 % |
| Boil | Chinook | 5 g | 30 min | 12.8 % |
| Boil | Ahtanum | 12.5 g | 30 min | 3.6 % |
| Aroma (end of boil) | Chinook | 27.5 g | 3 min | 12.8 % |
| Aroma (end of boil) | Ahtanum | 12.5 g | 3 min | 3.6 % |
| Aroma (end of boil) | Simcoe | 12.5 g | 3 min | 14.5 % |
| Aroma (end of boil) | Nelson Sauvign | 12.5 g | 3 min | 10.4 % |
| Dry Hop | Chinook | 47.5 g | 4 day(s) | 12.8 % |
| Dry Hop | Ahtanum | 22.5 g | 4 day(s) | 3.6 % |
| Dry Hop | Ahtanum | 15 g | 4 day(s) | 4.8 % |
| Dry Hop | Simcoe | 37.5 g | 4 day(s) | 14.5 % |
| Dry Hop | Nelson Sauvign | 20 g | 4 day(s) | 10.4 % |

| | | | | |
|---------|----------|--------|----------|-------|
| Dry Hop | Cascade | 37.5 g | 4 day(s) | 5.5 % |
| Dry Hop | Amarillo | 10 g | 4 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 0.5 g | Boil | 10 min |