

# BrewDog Punk IPA by Szewczyk

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **55**
- SRM **4.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	17.5 g	60 min	5 %
Boil	Chinook	15 g	60 min	13 %
Boil	Crystal	17.5 g	30 min	4.5 %
Boil	Chinook	17.5 g	30 min	13 %
Aroma (end of boil)	Ahtanum	17.5 g	0 min	5 %
Aroma (end of boil)	Chinook	27.5 g	0 min	13 %
Aroma (end of boil)	Crystal	17.5 g	0 min	4.5 %
Aroma (end of boil)	Motueka	17.5 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	30 ml	Wyeast Labs