

# Punk IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (92.6%)	85 %	7
Grain	Carahell	0.4 kg (7.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	10 g	60 min	5 %
Boil	Chinook	20 g	60 min	13 %
Boil	Ahtanum	10 g	20 min	5 %
Boil	Chinook	10 g	20 min	13 %
Whirlpool	Ahtanum	20 g	0 min	5 %
Whirlpool	Chinook	20 g	0 min	13 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Nelson Sauvin	15 g	0 min	11 %
Dry Hop	Ahtanum	20 g	5 day(s)	5 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Nelson Sauvin	20 g	5 day(s)	11 %
Dry Hop	Cascade	30 g	5 day(s)	6 %
Dry Hop	Chinook	10 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis