

PUNK IPA 2007 - 2010

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **82.14 %**
- 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**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Extra Pale | 5.3 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Ahtanum | 17.5 g | 60 min | 5.4 % |
| Boil | Chinook | 15 g | 60 min | 12.6 % |
| Boil | Crystal | 17.5 g | 30 min | 4 % |
| Boil | Chinook | 17.5 g | 30 min | 12.6 % |
| Boil | Ahtanum | 17.5 g | 0 min | 5.4 % |
| Boil | Chinook | 27.5 g | 0 min | 12.6 % |
| Boil | Crystal | 17.5 g | 0 min | 4 % |
| Boil | Motueka | 17.5 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| Wyeast 1056 - American Ale | Ale | Liquid | 35 ml | --- |