

# Punk IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (94.1%) | 80 %  | 5   |
| Grain | Simpsons - Caramalt  | 0.3 kg (5.9%)  | 76 %  | 69  |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Ahtanum       | 12.5 g | 60 min   | 5 %        |
| Boil                | Chinook       | 20 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Chinook       | 20 g   | 15 min   | 13 %       |
| Aroma (end of boil) | Ahtanum       | 12.5 g | 15 min   | 5 %        |
| Whirlpool           | Ahtanum       | 12.5 g | 0 min    | 5 %        |
| Whirlpool           | Chinook       | 27.5 g | 0 min    | 13 %       |
| Whirlpool           | Simcoe        | 12.5 g | 0 min    | 13.2 %     |
| Whirlpool           | Nelson Sauvin | 12.5 g | 0 min    | 11 %       |
| Dry Hop             | Ahtanum       | 37.5 g | 5 day(s) | 5 %        |
| Dry Hop             | Chinook       | 47.5 g | 5 day(s) | 13 %       |
| Dry Hop             | Simcoe        | 37.5 g | 5 day(s) | 13.2 %     |
| Dry Hop             | Nelson Sauvin | 20 g   | 5 day(s) | 11 %       |
| Dry Hop             | Cascade       | 37.5 g | 5 day(s) | 6 %        |
| Dry Hop             | Amarillo      | 10 g   | 5 day(s) | 7.5 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 200 ml | Wyeast Labs |

## Notes

- Fermentacja:  
19st. - 5 dni dać chmiele  
14 st - 5dni  
0st - 15 dni  
*Sep 22, 2019, 7:05 PM*