

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
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