

Punk IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.1 kg (87.2%) | 80 % | 4 |
| Grain | Słód Weyermann Caraaroma 300-400 EBC 500g śruta | 0.25 kg (4.3%) | --- % | 300 |
| Grain | Słód PSZENICZNY jasny 4,5 EBC Crisp | 0.25 kg (4.3%) | 83 % | 5 |
| Grain | Słód Cookie Viking Malt 1kg śrutowany | 0.25 kg (4.3%) | --- % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Ekuanot | 20 g | 30 min | 14 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 15 min |