

BrewDog Punk IPA by Szewczyk v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **73C**
- Keep mash **2 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 2 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 30 min | 11 % |
| Boil | Chinook | 8 g | 15 min | 11 % |
| Boil | Motueka | 12 g | 15 min | 6.7 % |
| Boil | Simcoe | 8 g | 15 min | 13 % |
| Boil | Ahtanum | 20 g | 1 min | 6 % |
| Boil | Chinook | 20 g | 1 min | 11 % |
| Boil | Motueka | 20 g | 1 min | 6.7 % |
| Boil | Simcoe | 20 g | 1 min | 13 % |
| Dry Hop | Chinook | 30 g | 5 day(s) | 13 % |
| Dry Hop | Motueka | 30 g | 5 day(s) | 6.7 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13 % |
|---------|--------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- <https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>
<https://homebeer.pl/pl/p/Slod-karmelowy-30-Viking-Malt-Strzegom-/836>

Chinook 80g
Motueka 62g > (zamiennik) Amarillo 50
Simcoe 60g
Ahtanum 20g

org. <https://brewdogrecipes.com/recipes/punk-ipa-2010-current>
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