

# The Puncher

- Gravity **18.9 BLG**
- ABV ---
- IBU **95**
- SRM **11.7**
- Style **Imperial IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (89.4%)	85 %	7
Grain	Weyermann - Caramunich I	0.25 kg (3.4%)	70 %	80
Grain	Weyermann - Caramunich III	0.15 kg (2.1%)	70 %	140
Grain	Weyermann - Carapils	0.12 kg (1.7%)	78 %	4
Grain	Zakwaszający	0.25 kg (3.4%)	1 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	20 min	12 %
Boil	Amarillo	50 g	10 min	9.5 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	70 g	4 day(s)	12 %
Dry Hop	Amarillo	70 g	4 day(s)	9.5 %
Dry Hop	Simcoe	10 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min