

Punk IPA

American IPA

Recipe by **Paul Groenewald**



Batch Size	Losses	Boil Time	Efficiency
23 L	2 L	60 mins	75%
OG	FG	IBU	Colour
1.054	1.007	45.3	14.6

Fermentables

Pale Malt, Maris Otter (Thomas Fawcett)	Amount	Usage	PPG	EBC
5.00 kg / 87%	5.00 kg	Mash	38.0	6.0
CaraMunich III - DE	Amount	Usage	PPG	EBC
0.25 kg / 4%	0.25 kg	Mash	34.0	150.6
Munich II (Weyermann)	Amount	Usage	PPG	EBC
0.25 kg / 4%	0.25 kg	Mash	37.8	16.6
Wheat Malt, Pale (Weyermann)	Amount	Usage	PPG	EBC
0.25 kg / 4%	0.25 kg	Mash	37.8	4.6

Mash Steps

Mash In	Temp	Time
	65 °C	60 min
Mash Out	Temp	Time
	75 °C	10 min

Hops

Northern Brewer	Amount	Type	Usage	Time	AA
19.00 g / 8% IBU: 21.1	19.00 g	Pellet	Boil	60 min	11.4

Amarillo	Amount	Type	Usage	Time	AA
15.00 g / 7% IBU: 8.1	15.00 g	Pellet	Boil	20 min	9.1

Cascade	Amount	Type	Usage	Time	AA
10.00 g / 4% IBU: 3.4	10.00 g	Pellet	Boil	20 min	5.8

Chinook	Amount	Type	Usage	Time	AA
10.00 g / 4% IBU: 7.6	10.00 g	Pellet	Boil	20 min	12.9

Amarillo	Amount	Type	Usage	Time	AA
5.00 g / 2% IBU: 0.4	5.00 g	Pellet	Boil	2 min	9.1

Chinook	Amount	Type	Usage	Time	AA
20.00 g / 9% IBU: 2.1	20.00 g	Pellet	Boil	2 min	12.9

Citra	Amount	Type	Usage	Time	AA
10.00 g / 4% IBU: 1.0	10.00 g	Pellet	Boil	2 min	11.8

Cascade	Amount	Type	Usage	Time	AA
10.00 g / 4% IBU: 0.5	10.00 g	Pellet	Boil	2 min	5.8

Simcoe 10.00 g / 4% IBU: 1.1	Amount 10.00 g	Type Pellet	Usage Boil	Time 2 min	AA 12.9
Citra 15.00 g / 7% IBU: 0.0	Amount 15.00 g	Type Pellet	Usage Dry Hop	Time 5 days	AA 11.8
Centennial 25.00 g / 11% IBU: 0.0	Amount 25.00 g	Type Pellet	Usage Dry Hop	Time 5 days	AA 9.6
Cascade 30.00 g / 13% IBU: 0.0	Amount 30.00 g	Type Pellet	Usage Dry Hop	Time 5 days	AA 5.8
Chinook 20.00 g / 9% IBU: 0.0	Amount 20.00 g	Type Pellet	Usage Dry Hop	Time 5 days	AA 12.9
Amarillo 10.00 g / 4% IBU: 0.0	Amount 10.00 g	Type Pellet	Usage Dry Hop	Time 5 days	AA 9.1
Simcoe 15.00 g / 7% IBU: 0.0	Amount 15.00 g	Type Pellet	Usage Dry Hop	Time 5 days	AA 12.9

Yeast

Fermentis Safale US-05 1 packets	Amount 1 packets	Attenuation 81 %
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Extras

Fermentation Steps

	Temp	Time
Fermentation 1	19 °C	7 days

	Temp	Time
Fermentation 1	14 °C	5 days

Notes

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