

PUNK IPA

Recipe Date:

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH	
1.055	1.014	1.045	5.44%	80.08	6.74°L	5.29	
Fermentables	21.00 lbs	Amount	Bill	PPG	Color L	Mash Time	
USA - Pale Ale		19.50 lb	92.9%	37	4.0°L	60.0 Min	
USA - Caramel / Crystal 20L		1.50 lb	7.1%	35	20.0°L	60.0 Min	
Brew Steps	Amount	Temp	Description		Defaults	Time	
Mash Infusion	9.00 Gal	160.0 °F	Underlet water add salts and acid		8.7 Gal	15.0 Min	
Recirculation	12.00 Gal	150.0 °F	Set recirculation to a whirlpool		11.3 Gal	75.0 Min	
Sparge Infusio		174.7 °F	stir then raise temperature		20.0 Gal	15.0 Min	
Fly sparge		172.0 °F	Set valves, timer, fly sparge			60.0 Min	
Hops	Amount	IBU	Type	Use	Temp	Time	
Chinook	1.50 oz	34.66	Pellet	Boil	209.0 °F	60.0 Min	
Ahtanum	1.00 oz	9.90	Pellet	Boil	209.0 °F	60.0 Min	
Chinook	1.50 oz	21.28	Pellet	Boil	209.0 °F	30.0 Min	
Ahtanum	1.00 oz	6.08	Pellet	Boil	209.0 °F	30.0 Min	
Chinook	2.00 oz	3.41	Pellet	Whirlpool	170.0 °F	30.0 Min	
Ahtanum	1.00 oz	0.73	Pellet	Whirlpool	170.0 °F	30.0 Min	
Simcoe	1.00 oz	1.72	Pellet	Whirlpool	170.0 °F	30.0 Min	
Nelson Sauvin	1.00 oz	1.62	Pellet	Whirlpool	170.0 °F	30.0 Min	
Chinook	2.00 oz	0.15	Pellet	Dry Hop	75.0 °F	5 days	
Ahtanum	2.50 oz	0.08	Pellet	Dry Hop	75.0 °F	5 days	
Simcoe	2.50 oz	0.19	Pellet	Dry Hop	75.0 °F	5 days	
Nelson Sauvin	1.50 oz	0.11	Pellet	Dry Hop	75.0 °F	5 days	
Cascade	2.50 oz	0.10	Pellet	Dry Hop	75.0 °F	5 days	
Amarillo	1.00 oz	0.05	Pellet	Dry Hop	75.0 °F	5 days	
Salts	Amount	Use	Time	Amount	Use	Time	
Gypsum	20.0 g	Mash	15.0 Min				
Calc. Chloride	10.0 g	Mash	15.0 Min				
85% Phosphoric	8.00 ml	Mash	15.0 Min	6.8 ml	Sparge	60.0 Min	
Others	Amount	Use	Description			Time	
Campden tablet	1.0 Each	Strike Water	crumble and add as heating			60.0 Min	
Yeast Nutrient	1.0 Tbsp	Boil	add spoonfull			15.0 Min	
Whirlfloc tablet	1.0 Each	Boil	crush and add to boil			15.0 Min	
Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (Cl)	Sulfate (SO4+2)	Mash PH	Sparge PH
Slightly Bitter	126.0	7.0	12.0	76.8	159.5	5.29	5.80