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# PUNK IPA 2010 - CURRENT

FIRST BREWED OCTOBER 2010

**POST MODERN CLASSIC. SPIKY. TROPICAL. HOPPY.**ABV  
5.6%IBU  
40OG  
1053

## THIS BEER IS

Punk IPA. Amplified. In 2010 we finally got our paws on the equipment we needed to dry hop our beers. We focused all our energy on dry hopping, amping up the aroma and flavour of our flagship beer to create a relentless explosion of tropical fruits, and adding a hint of Caramalt to balance out the insane amount of hops.

## BASICS

<b>VOLUME</b>	20L	5gal
<b>BOIL VOLUME</b>	25L	6.6gal
<b>ABV</b>	5.6%	
<b>TARGET FG</b>	1011	
<b>TARGET OG</b>	1053	
<b>EBC</b>	15	
<b>SRM</b>	7.6	
<b>PH</b>	4.4	
<b>ATTENUATION LEVEL</b>	78%	

## METHOD / TIMINGS



### MASH TEMP

66°C | 152°F | 75 mins



### FERMENTATION

19°C | 66°F

## INGREDIENTS



### MALT

Extra Pale	4.38kg	9.6lb
Caramalt	0.25kg	0.55lb



### HOPS

	(g)	Add	Attribute
Chinook	20	Start	Bitter
Ahtanum	12.5	Start	Bitter
Chinook	20	Middle	Flavour
Ahtanum	12.5	Middle	Flavour
Chinook	27.5	End	Flavour
Ahtanum	12.5	End	Flavour
Simcoe	12.5	End	Flavour
Nelson Sauvin	12.5	End	Flavour
Chinook	47.5	Dry Hop	Aroma
Ahtanum	37.5	Dry Hop	Aroma
Simcoe	37.5	Dry Hop	Aroma
Nelson Sauvin	20	Dry Hop	Aroma
Cascade	37.5	Dry Hop	Aroma
Amarillo	10	Dry Hop	Aroma



### YEAST

Wyeast 1056 - American Ale™

## FOOD PAIRING



Spicy carne asada with a pico de gallo sauce

Shredded chicken tacos with a mango chilli lime salsa

Cheesecake with a passion fruit swirl sauce

## PACKAGING



## BREWER'S TIP



To get the best possible profile from the dry hops we recommend dry hopping post fermentation for 5 days. Dry hops should be added at cellar temperature. We find 14°C results in the most aromatic dry hop profile.