

PUNK IPA 2007

Recipe by **Osama Alramahy**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	60 mins	80%	18.35 L	14.05 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.056	1.011	69.5	9.3	5.90%	

Mash and Sparge volumes calculated using the "Grainfather G30 v3 - 220V" profile.

Fermentables

	Amount	Usage	PPG	EBC
Extra Pale Supplier: Crisp	5.50 kg (100%)	Mash	38.0	6.3

Mash Steps

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

Hops

	Amount	Type	Usage	Time	AA
Ahtanum (IBU: 10.7)	17.50 g (12%)	Pellet	Boil	60 min	6
Chinook (IBU: 19.8)	15.00 g (10%)	Pellet	Boil	60 min	13
Chinook (IBU: 16.6)	17.50 g (12%)	Pellet	Boil	20 min	13
Crystal (IBU: 5.7)	17.50 g (12%)	Pellet	Boil	20 min	4.5
Motueka (IBU: 3.5)	17.50 g (12%)	Pellet	Boil	0 min	7
Crystal (IBU: 2.3)	17.50 g (12%)	Pellet	Boil	0 min	4.5
Ahtanum (IBU: 3.0)	17.50 g (12%)	Pellet	Boil	0 min	6
Chinook (IBU: 7.8)	27.50 g (19%)	Pellet	Boil	0 min	13

Yeast	Amount	Attenuation
American Ale Product Code: 1056	1 packets	75 %

Fermentation Steps	Temp	Time
Fermentation 1	18 °C	10 days

Notes