

Brewdog - #002 Punk IPA 2010 (clone) - 5.5%

American Pale Ale

Author: Brewdog

Type: All Grain

IBU : 40 (Tinseth)
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.051
 Final Gravity : 1.009

Fermentables (1.28 kg)

1.175 kg - Extra Pale Malt 3 EBC (91.7%)
 ^ The Malt Miller (UK) MAL-00-057
 77 g - Premium English Caramalt 60 EBC (6%)
 ^ The Malt Miller (UK) MAL-01-033
 30 g - Sugar, Table (Sucrose) 2 EBC (2.3%)
 ^ Albert Heijn (NL)

Hops (74 g)

60 min - 2.5 g - Chinook - 11.3% (14 IBU)
 60 min - 2 g - Ahtanum - 3.8% (4 IBU)
 ^ Worchester Hop Shop (UK)
 30 min - 2.5 g - Chinook - 11.3% (11 IBU)
 30 min - 2 g - Ahtanum - 3.8% (3 IBU)
 ^ Worchester Hop Shop (UK)
 5 min - 4 g - Chinook - 11.3% (5 IBU)
 5 min - 2 g - Ahtanum - 3.8% (1 IBU)
 ^ Worchester Hop Shop (UK)
 5 min - 1.5 g - Nelson Sauvin - 10.7% (2 IBU)
 5 min - 1.5 g - Simcoe - 13.3% (2 IBU)

Dry Hops

5 days - 14 g - Chinook - 11.3%
 5 days - 11 g - Ahtanum - 3.8%
 5 days - 11 g - Cascade - 5.5%
 5 days - 11 g - Simcoe - 13.3%
 5 days - 6 g - Nelson Sauvin - 10.7%
 5 days - 3 g - Amarillo - 8.4%

Miscellaneous

Mash - 0.55 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.18 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.06 g - Lallemend Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.76 L
 Sparge Water : 5.32 L
 Boil Time : 60 min
 Total Water : 9.08 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 72.1 °C - Strike Temp
 66 °C - 75 min - Temperature

Fermentation Profile

Ale
 19 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1
 Mash pH: 5.41

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



10 EBC