

SON OF PUNKIE Ingredients Included

Crisp Maris Otter (5000 grams)
Chinook Pellets (50 grams)
Cascade Pellets (50 grams)
Apollo Pellets (50 grams)
Willamette Pellets (50 grams)
Centennial Pellets (50 grams)
NBS West Coast Style Ale Yeast (1 packs)

Method

Beer Style (main): American Ales
Beer Style (sub): American-Style India Pale Ale
Batch Size: 2 x 19L batches
Original Gravity: 1059
Final Gravity: 1012
ABV %: 6.1
IBU: 43.2

THE MASH

Temperature °C: 66
Length (min): 90
Out temp °C: 75
Out time (min): 10

THE BOIL

Boil time (min): 60

Additions and timing:

50.00 g Apollo – Boil 12.0 min
16.00 g Chinook – Boil 5.0 min
16.00 g Willamette – Boil 5.0 min
16.00 g Cascade – Boil 5.0 min
16.00 g Willamette – Boil 0.0 min
16.00 g Cascade – Boil 0.0 min
16.00 g Chinook – Boil 0.0 min
16.00 g Centennial – Boil 0.0min

Secondary additions and timing:

Once FG is achieved reduce temp to 14c add the dry hop
Dry Hop 16.00 g Willamette
Dry Hop 16.00 g Cascade
Dry Hop 16.00 g Chinook
Dry Hop 16.00 g Centennial

Yeast: NBS West Coast

Fermentation temperature/steps: 20c until FG achieved