

dr brew kinky

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **66**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (78.1%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (15.6%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (6.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Equinox | 40 g | 60 min | 13.1 % |
| Boil | Equinox | 20 g | 20 min | 13.1 % |
| Whirlpool | Equinox | 40 g | 1 min | 13.1 % |
| Dry Hop | Equinox | 125 g | 4 day(s) | 13.1 % |