

Piekielne Klify 3

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **128**
- SRM **7.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (28.6%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 20 g | 60 min | 18.1 % |
| Boil | El Dorado | 35 g | 40 min | 12.4 % |
| Boil | Enigma (AUS) | 30 g | 30 min | 18.1 % |
| Boil | Ekuanot | 35 g | 20 min | 14.1 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 8.5 % |
| Dry Hop | Enigma (AUS) | 50 g | 7 day(s) | 18.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 150 ml | Safale |