

Piekielne Klify2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **112**
- SRM **6.3**
- 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 **65 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 **65 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 | 6 kg (85.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 45 g | 60 min | 16.7 % |
| Boil | Enigma (AUS) | 45 g | 30 min | 16.7 % |
| Dry Hop | Enigma (AUS) | 10 g | 7 day(s) | 16.7 % |
| Dry Hop | WAI-ITI | 50 g | 7 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | Safale |