

# Dance Of October Souls

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **5.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (62.5%)	80 %	7
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (25%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Citra	20 g	10 min	12 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Cascade	20 g	10 min	6 %
Boil	citra	20 g	5 min	12 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	cascade	20 g	5 min	15 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Centennial	60 g	5 day(s)	10.5 %
Dry Hop	Cascade	60 g	5 day(s)	6 %

## Yeasts

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