

# Piekielne Klify2

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- 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