

# 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 %