

# " I Have a Dream "

- Gravity **22.9 BLG**
- ABV ---
- IBU **69**
- SRM **9.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (52.6%)	80 %	8
Grain	Rye Malt	1 kg (10.5%)	63 %	10
Grain	Biscuit Malt	1 kg (10.5%)	79 %	45
Grain	Pilsner (2 Row) UK	1 kg (10.5%)	78 %	2
Grain	Pszeniczny	1 kg (10.5%)	85 %	4
Grain	Oats, Flaked	0.5 kg (5.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	7.6 %
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Aroma (end of boil)	Mosaic	50 g	10 min	11 %
Aroma (end of boil)	Chinook	40 g	5 min	13 %
Aroma (end of boil)	Simcoe	50 g	5 min	12 %
Aroma (end of boil)	Mosaic	50 g	2 min	11 %
Whirlpool	Equinox	65 g	5 min	13.2 %

Dry Hop	Mosaic	50 g	3 day(s)	11 %
Dry Hop	Simcoe	50 g	3 day(s)	12 %
Dry Hop	Cascade	70 g	3 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis