

# Kinky ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **70**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **71 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **65 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (65.9%)	78 %	6
Grain	Briess - Wheat Malt, White	0.35 kg (7.7%)	85 %	5
Grain	Briess - Munich Malt 10L	1.2 kg (26.4%)	77 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	45 min	13.1 %
Aroma (end of boil)	Equinox	20 g	15 min	13.1 %
Dry Hop	Equinox	25 g	3 day(s)	13.1 %
Boil	Equinox	10 g	60 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	7 g	safale