

cienkuś IPA v2

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **9**
- SRM **2.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **75 C**, Time **60 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.4 kg (47.1%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (33.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (13.4%) | 60 % | 3 |
| Grain | Bestmalz Carmel Pils | 0.1 kg (3.4%) | 75 % | 5 |
| Adjunct | Łuska Ryzowa | 0.075 kg (2.5%) | 1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnum | 5 g | 10 min | 12.1 % |
| Whirlpool | Amarillo | 25 g | 15 min | 9.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |