cienkuś IPA Earl Gray

- Gravity **4.8 BLG**
- ABV **1.8 %**
- IBU **25**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.7 kg *(73.9%)*	79 %	6
Grain	Strzegom Monachijski typ I	0.6 kg *(26.1%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Contennial	50 g	10 min	10.5 %
Dry Hop	Amarillo	50 g	12 day(s)	9.5 %
Dry Hop	Citra	30 g	12 day(s)	12 %
Dry Hop	Cascade	30 g	12 day(s)	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Herb	earl gray	80 g	Primary	12 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.