

cienkuś IPA

- 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 |