

## 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