

## Grey's IPA

- Gravity **14 BLG**
- ABV ---
- IBU **47**
- SRM **10**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (76.9%)   | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.6 kg (9.2%)  | 75 %  | 150 |
| Grain | Strzegom Pszeniczny | 0.9 kg (13.8%) | 81 %  | 6   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 25 g   | 60 min | 13.2 %     |
| Boil    | Mosaic | 25 g   | 30 min | 10 %       |
| Dry Hop | Citra  | 30 g   | ---    | 12 %       |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type  | Name      | Amount | Use for   | Time      |
|-------|-----------|--------|-----------|-----------|
| Spice | Earl Grey | 100 g  | Secondary | 14 day(s) |