

# Baza Micro IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **3.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.5 kg (53.8%)	80.5 %	3
Grain	Pszeniczny	1.2 kg (25.8%)	80 %	4
Grain	Oats, Flaked	0.7 kg (15.1%)	65 %	2
Grain	Żytni	0.25 kg (5.4%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	17 g	45 min	10 %
Boil	Zula	50 g	1 min	10 %
Boil	Zombie	50 g	1 min	10.3 %
Boil	Książęcy	50 g	1 min	7.5 %