

Micro IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **41**
- SRM **2.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann Premium Pilsner | 1.7 kg (50%) | 82.1 % | 3.5 |
| Grain | Weyermann Carapils | 0.5 kg (14.7%) | 79 % | 4 |
| Grain | Weyermann Rye | 0.2 kg (5.9%) | 79.8 % | 6 |
| Grain | Płatki Pszenne Błyskawiczne | 0.5 kg (14.7%) | 80 % | 3 |
| Grain | Płatki Owsiane Błyskawiczne | 0.5 kg (14.7%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|----------------|--------|--------|------------|
| Boil | Citra USA 2022 | 13 g | 40 min | 13 % |
| Whirlpool | Citra USA 2022 | 62 g | 20 min | 13 % |
| Chmiel wrzucono bezpośrednio po zakończeniu gotowania, następnie wychłodzono do 76 stopni i pozostawiono na 20 minut. | | | | |
| Dry Hop | Cascade USA | 58 g | --- | 5.75 % |
| Zadano chmiel w drugim dniu fermentacji. | | | | |

| | | | | |
|--|----------------|------|----------|--------|
| Dry Hop | Cashmere USA | 58 g | --- | 8.5 % |
| Chmiel zadano w siódmym dniu fermentacji. | | | | |
| Dry Hop | Citra USA 2022 | 25 g | --- | 13 % |
| Chmiel zadano w siódmym dniu fermentacji. | | | | |
| Dry Hop | Cascade USA | 30 g | 4 day(s) | 5.75 % |
| Chmiel zadano na ostatnie cztery doby przed rozlewem do butelek. | | | | |
| Dry Hop | Cashmere USA | 29 g | 4 day(s) | 8.5 % |
| Chmiel zadano na ostatnie cztery doby przed rozlewem do butelek. | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------|
| WHC Lab Tropical Paradise | Ale | Liquid | 150 ml | WHC Lab |
| Wykonano starter drożdżowy - 8 blg, 850 ml. Rozkręcano 33 godziny. | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--|------------------|--------|---------|------|
| Water Agent | Kwas Mlekowy 80% | 3 g | Mash | --- |
| Water Agent | Gips Piwowarski | 3 g | Mash | --- |
| Water Agent | Sól Epsom | 3 g | Mash | --- |
| Other | Łuska Ryzowa | 100 g | Mash | --- |
| Other | Witamina C | 5 g | Primary | --- |
| Witaminę C zadano w drugim dniu fermentacji. | | | | |

Notes

- Użyto wody źródlanej Carrefour Classic. Łącznie 34 litry.
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