

# Micro IPA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **35**
- SRM **2.8**
- 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 **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (89.7%)	81 %	4
Grain	Pszeniczny	0.2 kg (5.1%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (5.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12.3 %
Boil	Citra	15 g	15 min	12.3 %
Boil	Citra	15 g	5 min	12.3 %
Aroma (end of boil)	Citra	15 g	0 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega