

# Micro IPA z piwowara

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **16**
- SRM **2.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **7.9 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 **5 min**

## Mash step by step

- Heat up **6.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount          | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1 kg (57.1%)    | 80 %  | 4   |
| Grain | Weyermann<br>pszeniczny jasny             | 0.25 kg (14.3%) | 80 %  | 6   |
| Grain | Płatki owsiane                            | 0.25 kg (14.3%) | 60 %  | 3   |
| Grain | Weyermann -<br>Carapils                   | 0.25 kg (14.3%) | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 5 g    | 40 min   | 12 %       |
| Boil    | Citra   | 25 g   | 1 min    | 12 %       |
| Dry Hop | Mosaic  | 25 g   | 8 day(s) | 10 %       |
| Dry Hop | Citra   | 25 g   | 3 day(s) | 12 %       |
| Dry Hop | Ekuanot | 25 g   | 3 day(s) | 14 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 5 g    | Lallemand  |

## Notes

- Fermentacja ma startować od 18°C i podnosimy do 20°C.  
Pierwsza porcja chmielu na zimno w drugim dniu fermentacji. Druga porcja "gdy fermentacja zbliża się ku końcowi" albo przy zlewaniu na cichą.

25g Mosaic dodałem w 3 dniu fermentacji (fermentacja późno i słabo wystartowała).  
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