

Micro IPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **63**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.9 kg (50.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 1.2 kg (32%) | 85 % | 3 |
| Grain | Monachijski | 0.5 kg (13.3%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.15 kg (4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Cashmere | 10 g | 10 min | 10 % |
| Whirlpool | Cashmere | 30 g | 30 min | 10 % |
| Whirlpool | Sorachi Ace | 50 g | 30 min | 10 % |
| Dry Hop | Cashmere | 50 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 75 g | 3 day(s) | 12 % |