

## Micro PA - 5

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	4.5 kg (81.8%)	80 %	6
Grain	Wheat, Flaked	0.6 kg (10.9%)	77 %	4
Grain	Carahell Best	0.2 kg (3.6%)	75 %	30
Grain	Carapils Best	0.2 kg (3.6%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	1 g	60 min	13.3 %
Whirlpool	Citra	30 g	15 min	13.9 %
Whirlpool	Mosaic	30 g	15 min	11.6 %
Whirlpool	Simcoe	30 g	15 min	13.3 %
Whirlpool	Amarillo	30 g	15 min	7.4 %
Whirlpool	El Dorado	30 g	15 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Boil	10 min