

# Mikroipa

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **51**
- SRM **3.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (55.6%)	75 %	4
Grain	Viking Wheat Malt	1 kg (37%)	75 %	5
Grain	Oats, Flaked	0.2 kg (7.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sabro	50 g	10 min	15 %
Aroma (end of boil)	Citra	25 g	1 min	12 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	1000 g	Secondary	7 day(s)