Polish micro IPA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **51**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **39.4 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 **66 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **39.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.5 kg *(27.3%)*	80 %	16
Grain	Viking Pale Ale malt	2.5 kg *(45.5%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(9.1%)*	85 %	4
Grain	Płatki owsiane	1 kg *(18.2%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	35 g	60 min	11.1 %
Boil	Chinook	15 g	60 min	8 %
Aroma (end of boil)	Chinook	20 g	10 min	8 %
Aroma (end of boil)	Książęcy	30 g	10 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis