# Micro IPA

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **---**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Simpsons - Maris Otter | 1.4 kg *(60.3%)* | 81 % | 6 |
| Grain | Płatki owsiane | 0.33 kg *(14.2%)* | 60 % | 3 |
| Grain | Pszeniczny | 0.35 kg *(15.1%)* | 80 % | 4 |
| Grain | Bobik | 0.24 kg *(10.3%)* | 40 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Nelson Sauvin | 1 g | 1 min | 11 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| WLP038 - Manchester Ale Yeast | Ale | Liquid | 1 ml | White Labs |