

## IPA #22 MICRO

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **52**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **252 liter(s)**
- Total mash volume **324 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	32 kg (40.5%)	80.5 %	3.5
Grain	Żytńi Weyermann	25 kg (31.6%)	81 %	7
Grain	Płatki owsiane	15 kg (19%)	60 %	3.75
Sugar	Maltodekstryna	7 kg (8.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	2500 g	15 min	12 %
Dry Hop	Riwaka BIO	2500 g	10 day(s)	4.3 %
Dry Hop	Riwaka	2500 g	3 day(s)	4.3 %
Dry Hop	Nectaron	3000 g	3 day(s)	13.6 %
Boil	Magnat	200 g	60 min	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP077	Ale	Liquid	2000 ml	White Labs

### Notes

- Zgłoszenie 8,5°P  
Jun 24, 2024, 5:09 PM