Mikro Hazy IPA PL

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(55.6%)*	80 %	5
Grain	Viking pszeniczny	0.5 kg *(11.1%)*	85 %	4
Grain	Viking Owsiany	0.5 kg *(11.1%)*	61 %	5
Grain	Płatki owsiane	0.5 kg *(11.1%)*	60 %	3
Grain	Płatki pszeniczne	0.5 kg *(11.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	35 min	8.1 %
Dry Hop	Amora Preta	100 g	7 day(s)	9 %
Dry Hop	Książęcy	100 g	7 day(s)	7 %
Dry Hop	EXP 3/20	100 g	7 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.