

# MICRO IPA 1

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **66 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Castle Malting - Pils | 2.8 kg (65.1%) | 80 %  | 4   |
| Grain | Weyermann - Carapils  | 0.5 kg (11.6%) | 75 %  | 4   |
| Grain | Płatki pszeniczne     | 0.5 kg (11.6%) | 70 %  | 3   |
| Grain | Płatki owsiane        | 0.5 kg (11.6%) | 70 %  | 3   |

## Hops

| Use for                    | Name          | Amount | Time     | Alpha acid |
|----------------------------|---------------|--------|----------|------------|
| Boil                       | Citra (USA)   | 20 g   | 40 min   | 12.1 %     |
| Aroma (end of boil)        | Citra (USA)   | 60 g   | 1 min    | 12.1 %     |
| Dry Hop                    | Cascade (USA) | 50 g   | 8 day(s) | 8.1 %      |
| Po 48h od zadania drożdży. |               |        |          |            |
| Dry Hop                    | Mosaic (USA)  | 50 g   | 3 day(s) | 11.4 %     |
| 2dni+3dni CC               |               |        |          |            |
| Dry Hop                    | Citra (USA)   | 50 g   | 3 day(s) | 13.4 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                    |     |     |      |     |
|------------------------------------|-----|-----|------|-----|
| Lallemand - LalBrew<br>Verdant IPA | Ale | Dry | 11 g | --- |
|------------------------------------|-----|-----|------|-----|

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-100  
Mg-5  
Na-15  
Cl-150  
S04-75  
HCO3-25  
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