

## Micro IPA

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **33**
- SRM **2.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (52.5%)	80 %	4
Grain	Płatki pszeniczne	0.6 kg (15%)	60 %	3
Grain	Płatki owsiane	0.6 kg (15%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (12.5%)	78 %	4
Grain	Żytni	0.2 kg (5%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	40 min	11 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	23 g	3 day(s)	9.5 %
Dry Hop	Idaho 7	43 g	3 day(s)	12.7 %