

# Micro IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (23%)	81 %	4
Grain	Żytni	1 kg (23%)	85 %	8
Grain	Płatki owsiane	1 kg (23%)	85 %	3
Grain	Monachijski	1 kg (23%)	80 %	16
Grain	Caramel Pils Bestmalz	0.35 kg (8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	50 g	10 min	10 %
Dry Hop	Amarillo	50 g	3 day(s)	10 %
Dry Hop	Citra	90 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Boil	10 min

## Notes

- NA wzor  
<https://trzechkumpli.pl/piwo/our-new-ipa-hazy-rye-micro-ipa/>  
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