

# Micro IPA

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **4**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount     | Yield | EBC |
|-------|----------------|------------|-------|-----|
| Grain | Pilzneński     | 4 kg (80%) | 81 %  | 4   |
| Grain | Płatki owsiane | 1 kg (20%) | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | marynka | 5 g    | 60 min   | 7.6 %      |
| Aroma (end of boil) | Mosaic  | 60 g   | 0 min    | 10 %       |
| Dry Hop             | Citra   | 50 g   | 7 day(s) | 12 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 10 g   | Lallemand  |