

micro IPA SKPD

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **34**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (55.6%)	80 %	3
Grain	Weyermann - Carapils	0.5 kg (13.9%)	78 %	4
Grain	Oats, Flaked	0.4 kg (11.1%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (11.1%)	77 %	4
Sugar	maltodextrine	0.3 kg (8.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	2 g	40 min	65 %
Whirlpool	Citra MX	50 g	15 min	11.1 %
Dry Hop	Riwaka TB	50 g	4 day(s)	3.3 %
Dry Hop	Simcoe CP	50 g	4 day(s)	12.8 %
Dry Hop	Citra MX	50 g	4 day(s)	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

Notes

- Woda RO:kran 1:1
 - zacieranie 15,2L kwas mlekowy 2 ml
 - wysładzanie 12,2L kwas mlekowy 2.5 ml
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