

# Tiny IPA

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **22**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **10.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 2.1 kg (80.8%) | 81 %  | 4   |
| Grain | Pszeniczny  | 0.3 kg (11.5%) | 85 %  | 4   |
| Grain | Monachijski | 0.2 kg (7.7%)  | 80 %  | 16  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 13 g   | 40 min | 11 %       |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 200 ml | ---        |