

## # 189 Micro IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **38**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.35 kg (88.2%)	79 %	6
Grain	Płatki owsiane	0.3 kg (7.9%)	60 %	3
Grain	Pszoniczny	0.15 kg (3.9%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra Cryo	25 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Notes

- Piwo zdobyło 1 miejsce w konkursie w Częstochowie 2024

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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