

#37 Mikro Polish IPA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **51**
- SRM **2.7**
- 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 **14 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3 kg (86%) | 80.5 % | 2 |
| Grain | Caramel/Crystal Malt - 20L | 0.14 kg (4%) | 75 % | 39 |
| Grain | Wheat, Flaked | 0.35 kg (10%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | lunga | 36 g | 60 min | 11 % |
| Whirlpool | Książęcy | 60 g | 1 min | 7 % |
| Whirlpool | EXP 03/20 | 110 g | 1 min | 9 % |
| Dry Hop | Książęcy | 100 g | 2 day(s) | 7 % |
| Dry Hop | EXP 03/20 | 116 g | 2 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|---------|-------------|
| Wyeast - 1272 American Ale II | Ale | Liquid | 1100 ml | Wyeast Labs |