

## #57 Micro IPA Citra & Idaho Gem

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU ---
- SRM **2.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **5.2 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**

### Mash step by step

- Heat up **3.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.96 kg (68.6%)	81 %	4
Grain	Pszeniczny	0.25 kg (17.9%)	85 %	4
Grain	Płatki owsiane	0.14 kg (10%)	85 %	3
Grain	Płatki Pszenne	0.05 kg (3.6%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Idaho Gem	45 g	3 day(s)	9 %
Whirlpool	Idaho Gem	25 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Slant	32.58 ml	White Labs

### Notes

- 12,5 litra 6,5 blg  
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