

# Daj, ac ja pobruszę, a ty poczywaj - Polish Mikro IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (94.6%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.2 kg (5.4%)  | 78 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time      | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Boil                | Amora Preta | 20 g   | 20 min    | 11 %       |
| Aroma (end of boil) | Amora Preta | 10 g   | 5 min     | 11 %       |
| Aroma (end of boil) | Marynka     | 10 g   | 5 min     | 7.9 %      |
| Whirlpool           | Amora Preta | 10 g   | 5 min     | 11 %       |
| Whirlpool           | Marynka     | 10 g   | 5 min     | 7.9 %      |
| Dry Hop             | Amora Preta | 10 g   | 14 day(s) | 11 %       |
| Dry Hop             | Amora Preta | 50 g   | 2 day(s)  | 11 %       |
| Dry Hop             | Zula        | 50 g   | 2 day(s)  | 13 %       |
| Dry Hop             | Marynka     | 30 g   | 2 day(s)  | 7.9 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |