

## Micro IPA 2.0

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **18**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński          | 1.3 kg (59.1%) | 81 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (22.7%) | 60 %  | 3   |
| Grain | Słód owsiany Fawcett | 0.2 kg (9.1%)  | 61 %  | 5   |
| Grain | Biscuit Malt         | 0.05 kg (2.3%) | 79 %  | 45  |
| Grain | Pszeniczny           | 0.15 kg (6.8%) | 85 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 30 min | 11.09 %    |