

## MICRO IPA 2

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **22**
- SRM **2.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann -Eraclea	2 kg (51.9%)	81 %	4
Grain	Weyermann - Carapils	0.55 kg (14.3%)	75 %	4
Grain	Płatki pszeniczne	0.55 kg (14.3%)	70 %	3
Grain	Płatki owsiane	0.55 kg (14.3%)	70 %	3
Grain	Weyermann - Żytni	0.2 kg (5.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	10 g	20 min	13.4 %
Whirlpool	Centennial (USA)	20 g	10 min	10.1 %
80°C				
Whirlpool	Talus (USA)	20 g	10 min	7.4 %
80°C				
Whirlpool	Citra (USA)	20 g	10 min	13.6 %
80°C				

Dry Hop	Centennial (USA)	40 g	3 day(s)	10.1 %
3dni+3dni CC				
Dry Hop	Talus (USA)	40 g	3 day(s)	7.4 %
3dni+3dni CC				
Dry Hop	Citra (USA)	40 g	3 day(s)	13.6 %
3dni+3dni CC				

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand-LalBrew London	Ale	Dry	11 g	---
FERMENTACJA 20-22°C- 12 PSI				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	witamina C	3 g	Bottling	---
Other	łuska ryżowa	150 g	Mash	10 min

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-75  
Mg-5  
Na-10  
Cl-75  
S04-150  
HCO3-0  
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