

# Micro ipa

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **8.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (60%)	82 %	4
Grain	Płatki owsiane	0.5 kg (20%)	60 %	3
Grain	Strzegom Karmel 150	0.5 kg (20%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	10 g	60 min	11 %
Dry Hop	Kohatu	50 g	2 day(s)	7.8 %
Dry Hop	Nelson Sauvign	40 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- FERMENTACJA:  
Start 18 C  
Po 2 dniach 20  
Po 3 dniach  
Chmielenie  
Po 7 dniach 1 C

Oct 23, 2020, 2:21 PM