

## Micro IPA II

---

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **22**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.3 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **6.5 liter(s)** of strike water to **56.6C**
- 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 **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (54.1%)	81 %	4
Grain	Strzegom Pszeniczny	0.25 kg (13.5%)	81 %	6
Grain	Płatki owsiane	0.25 kg (13.5%)	60 %	3
Grain	Strzegom Monachijski typ I	0.3 kg (16.2%)	79 %	16
Grain	Acidulated BESTMALZ	0.05 kg (2.7%)	76 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	15 min	10.5 %
Whirlpool	Citra	10 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis