

Mikro IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **30**
- SRM **3.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **49 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Viking pszeniczny	1 kg (14.3%)	85 %	4
Grain	Viking Owsiany	1 kg (14.3%)	61 %	5
Grain	Viking żytni	1 kg (14.3%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	35 min	11.2 %
Dry Hop	Amora Preta	50 g	14 day(s)	9 %
Dry Hop	Książęcy	50 g	14 day(s)	7 %
Dry Hop	Amarillo	50 g	14 day(s)	9.5 %
Dry Hop	Citra	50 g	14 day(s)	12 %

Yeasts

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