

## Polish Micro IPA

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **43**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Płatki owsiane	1 kg (25%)	60 %	3
Grain	Monachijski	0.5 kg (12.5%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (12.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	8.3 %
Aroma (end of boil)	Oktawia	50 g	5 min	7.1 %
Aroma (end of boil)	Sybilla	50 g	5 min	3.5 %
Dry Hop	Zula	70 g	4 day(s)	8.3 %
Dry Hop	Oktawia	50 g	4 day(s)	7.1 %
Dry Hop	Sybilla	50 g	4 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---