

# Polish micro IPA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **35**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.3 kg (59.1%)	82 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (40.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %
Boil	Zula	15 g	10 min	8.3 %
Dry Hop	Zula	20 g	7 day(s)	8.3 %
Dry Hop	Izabella	20 g	7 day(s)	5.1 %

## Yeasts

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