

# polish mikro IPA

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- Gravity **8.3 BLG**
- ABV ---
- IBU **24**
- SRM **2.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (62.5%)	80 %	4
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	dekstrynowy	0.2 kg (6.3%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombi	5 g	60 min	9.8 %
Whirlpool	zombi	50 g	20 min	9.8 %
Dry Hop	zombi	100 g	2 day(s)	9.8 %