

# Tiny IPA

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **22**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **10.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.1 kg (80.8%)	81 %	4
Grain	Pszeniczny	0.3 kg (11.5%)	85 %	4
Grain	Monachijski	0.2 kg (7.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	40 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	---