

Micro ipa

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **8.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (60%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (20%) | 60 % | 3 |
| Grain | Strzegom Karmel 150 | 0.5 kg (20%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Nelson Sauvign | 10 g | 60 min | 11 % |
| Dry Hop | Kohatu | 50 g | 2 day(s) | 7.8 % |
| Dry Hop | Nelson Sauvign | 40 g | 2 day(s) | 11 % |

Yeasts

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

Notes

- FERMENTACJA:
Start 18 C
Po 2 dniach 20
Po 3 dniach
Chmielenie
Po 7 dniach 1 C

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