

## #37 Mikro Polish IPA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **51**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **12.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (86%)	80.5 %	2
Grain	Caramel/Crystal Malt - 20L	0.14 kg (4%)	75 %	39
Grain	Wheat, Flaked	0.35 kg (10%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	36 g	60 min	11 %
Whirlpool	Książęcy	60 g	1 min	7 %
Whirlpool	EXP 03/20	110 g	1 min	9 %
Dry Hop	Książęcy	100 g	2 day(s)	7 %
Dry Hop	EXP 03/20	116 g	2 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	1100 ml	Wyeast Labs