

IPA #22 MICRO

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **52**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **252 liter(s)**
- Total mash volume **324 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|------|
| Grain | Pilzneński Weyermann | 32 kg (40.5%) | 80.5 % | 3.5 |
| Grain | Żytmi Weyermann | 25 kg (31.6%) | 81 % | 7 |
| Grain | Płatki owsiane | 15 kg (19%) | 60 % | 3.75 |
| Sugar | Maltodekstryna | 7 kg (8.9%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|-----------|------------|
| Whirlpool | Citra | 2500 g | 15 min | 12 % |
| Dry Hop | Riwaka BIO | 2500 g | 10 day(s) | 4.3 % |
| Dry Hop | Riwaka | 2500 g | 3 day(s) | 4.3 % |
| Dry Hop | Nectaron | 3000 g | 3 day(s) | 13.6 % |
| Boil | Magnat | 200 g | 60 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|---------|------------|
| WLP077 | Ale | Liquid | 2000 ml | White Labs |

Notes

- Zgłoszenie 8,5°P
Jun 24, 2024, 5:09 PM