

Micro IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **4.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (23%) | 81 % | 4 |
| Grain | Żytni | 1 kg (23%) | 85 % | 8 |
| Grain | Płatki owsiane | 1 kg (23%) | 85 % | 3 |
| Grain | Monachijski | 1 kg (23%) | 80 % | 16 |
| Grain | Caramel Pils Bestmalz | 0.35 kg (8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 50 g | 10 min | 10 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 90 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 200 g | Boil | 10 min |

Notes

- NA wzor
<https://trzechkumpli.pl/piwo/our-new-ipa-hazy-rye-micro-ipa/>
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