

# Micro IPA z piwowara II

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **10**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (55.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.25 kg (13.9%)	81 %	6
Grain	Płatki owsiane	0.25 kg (13.9%)	60 %	3
Grain	Strzegom Monachijski typ I	0.25 kg (13.9%)	79 %	16
Grain	Acidulated BESTMALZ	0.05 kg (2.8%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	40 min	3.8 %
Boil	Cascade	25 g	1 min	8.3 %
Dry Hop	Sabro	25 g	8 day(s)	15.8 %
Dry Hop	Sabro	25 g	3 day(s)	15.8 %
Dry Hop	Cascade	25 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	600 ml	Fermentis