

## 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®<br>2,5-4,5 EBC<br>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<br>Monachijski typ I             | 0.25 kg (13.9%) | 79 %  | 16  |
| Grain | Acidulated<br>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  |