

# Micro Polish IPA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **39**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **6.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	karmelowy 100 viking malt	0.1 kg (3.7%)	75 %	100
Grain	Strzegom Bursztynowy	0.1 kg (3.7%)	70 %	49
Grain	Viking Pale Ale malt	2.5 kg (92.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Zula	10 g	15 min	8.3 %
Boil	Oktawia	10 g	15 min	7.1 %
Aroma (end of boil)	Zula	5 g	0 min	8.3 %
Aroma (end of boil)	Oktawia	5 g	0 min	7.1 %
Dry Hop	Zula	10 g	3 day(s)	8.3 %
Dry Hop	Oktawia	10 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis