

# Polish Micro IPA

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **36**
- SRM **2.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2.25 kg (79.5%)	80.5 %	3
Grain	Oats, Flaked	0.58 kg (20.5%)	65 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	17 g	45 min	10 %
Boil	Zula	50 g	1 min	10 %
Boil	Zombie	50 g	1 min	10.3 %
Boil	Książęcy	50 g	1 min	7.5 %