

## Polish micro IPA

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **30**
- SRM **3.5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **6.6 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.2 kg (63.2%)	82 %	4
Grain	Strzegom Wiedeński	0.7 kg (36.8%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	17 g	50 min	8.3 %
Dry Hop	Izabella	30 g	7 day(s)	5.1 %

### Yeasts

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