

# Daj, ac ja pobruszę, a ty poczywaj - Polish Mikro IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (94.6%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	20 g	20 min	11 %
Aroma (end of boil)	Amora Preta	10 g	5 min	11 %
Aroma (end of boil)	Marynka	10 g	5 min	7.9 %
Whirlpool	Amora Preta	10 g	5 min	11 %
Whirlpool	Marynka	10 g	5 min	7.9 %
Dry Hop	Amora Preta	10 g	14 day(s)	11 %
Dry Hop	Amora Preta	50 g	2 day(s)	11 %
Dry Hop	Zula	50 g	2 day(s)	13 %
Dry Hop	Marynka	30 g	2 day(s)	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis