

MICRO IPA 1

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pils	2.8 kg (65.1%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (11.6%)	75 %	4
Grain	Płatki pszeniczne	0.5 kg (11.6%)	70 %	3
Grain	Płatki owsiane	0.5 kg (11.6%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	20 g	40 min	12.1 %
Aroma (end of boil)	Citra (USA)	60 g	1 min	12.1 %
Dry Hop	Cascade (USA)	50 g	8 day(s)	8.1 %
Po 48h od zadania drożdży.				
Dry Hop	Mosaic (USA)	50 g	3 day(s)	11.4 %
2dni+3dni CC				
Dry Hop	Citra (USA)	50 g	3 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	---
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Notes

- Woda RO modyfikowana do wartości w PPM
Ca-100
Mg-5
Na-15
Cl-150
S04-75
HCO3-25
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