

# Micro ipa

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **8.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (60%) | 82 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (20%) | 60 %  | 3   |
| Grain | Strzegom Karmel 150 | 0.5 kg (20%) | 75 %  | 150 |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvín | 10 g   | 60 min   | 11 %       |
| Dry Hop | Kohatu        | 50 g   | 2 day(s) | 7.8 %      |
| Dry Hop | Nelson Sauvín | 40 g   | 2 day(s) | 11 %       |

## Yeasts

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

## Notes

- FERMENTACJA:  
Start 18 C  
Po 2 dniach 20  
Po 3 dniach  
Chmielenie  
Po 7 dniach 1 C

Oct 23, 2020, 2:21 PM