

Micro IPA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **35**
- SRM **2.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 3.5 kg (89.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.2 kg (5.1%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (5.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 30 min | 12.3 % |
| Boil | Citra | 15 g | 15 min | 12.3 % |
| Boil | Citra | 15 g | 5 min | 12.3 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |