

## Micro IPA

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **63**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (50.7%)	80 %	5
Grain	Płatki owsiane	1.2 kg (32%)	85 %	3
Grain	Monachijski	0.5 kg (13.3%)	80 %	16
Grain	Weyermann - Carapils	0.15 kg (4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Boil	Cashmere	10 g	10 min	10 %
Whirlpool	Cashmere	30 g	30 min	10 %
Whirlpool	Sorachi Ace	50 g	30 min	10 %
Dry Hop	Cashmere	50 g	3 day(s)	10 %
Dry Hop	Citra	75 g	3 day(s)	12 %