

Micro Polish IPA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **39**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **6.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | karmelowy 100 viking malt | 0.1 kg (3.7%) | 75 % | 100 |
| Grain | Strzegom Bursztynowy | 0.1 kg (3.7%) | 70 % | 49 |
| Grain | Viking Pale Ale malt | 2.5 kg (92.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Zula | 10 g | 15 min | 8.3 % |
| Boil | Oktawia | 10 g | 15 min | 7.1 % |
| Aroma (end of boil) | Zula | 5 g | 0 min | 8.3 % |
| Aroma (end of boil) | Oktawia | 5 g | 0 min | 7.1 % |
| Dry Hop | Zula | 10 g | 3 day(s) | 8.3 % |
| Dry Hop | Oktawia | 10 g | 3 day(s) | 7.1 % |

Yeasts

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