

# MIPA

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (76.9%)	80 %	4
Grain	Weyermann - Carapils	0.1 kg (2.6%)	78 %	4
Grain	Płatki owsiane	0.4 kg (10.3%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (10.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	11.4 %
Whirlpool	Talus	100 g	1 min	7.4 %
Dry Hop	Azacca	100 g	2 day(s)	14 %