

# MPPD 23 Polish Micro IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **30**
- SRM **2.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.8 kg (77.8%)	80 %	2
Grain	Płatki owsiane	0.8 kg (22.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	35 g	40 min	7.1 %
Dry Hop	Amora Preta HB	100 g	3 day(s)	7.4 %
Dry Hop	Vermelho HB	50 g	3 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile

## Notes

- Woda RO:kran 1:1  
zacieranie: 13,3 kwas mlekowy 2 ml  
wysładzanie 12,6 kwas mlekowy 2.5 ml  
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