

# Piwowar - Micro IPA

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (49.5%)	80 %	5
Grain	Płatki pszeniczne	0.75 kg (14.9%)	60 %	3
Grain	Płatki owsiane	0.75 kg (14.9%)	60 %	3
Grain	Bestmalz Carmel Pils	0.75 kg (14.9%)	75 %	5
Grain	Viking Malt Żytni	0.3 kg (5.9%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	13.6 %
Aroma (end of boil)	Citra	75 g	1 min	13.6 %
Dry Hop	Citra	60 g	7 day(s)	13.6 %
Dry Hop	Mosaic	75 g	12 day(s)	11.8 %
Dry Hop	Equinox	75 g	7 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	70 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	0 min
Water Agent	Chlorek wapnia (95%)	3.33 g	Mash	0 min