

# Polish micro IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **37**
- SRM **2.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński bestmalz	1.7 kg (70.8%)	81 %	4
Grain	Pszeniczny crisp	0.45 kg (18.8%)	85 %	4
Grain	Rice, Flaked	0.25 kg (10.4%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zombie	6 g	60 min	9.8 %
Boil	exp 3/20	15 g	15 min	9.3 %
Boil	zombie	15 g	15 min	9.8 %
Aroma (end of boil)	zombie	25 g	0 min	9.8 %
Aroma (end of boil)	exp 3/20	20 g	0 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Notes

- woda kryształ żywiecki + gips, chlorek wapnia: chlorki siarczki ok 70ppm 1:1  
*Apr 24, 2023, 6:44 PM*