

polish mikro IPA

- Gravity **8.3 BLG**
- ABV ---
- IBU **24**
- SRM **2.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

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

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (62.5%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (31.3%) | 85 % | 4 |
| Grain | dekstrynowy | 0.2 kg (6.3%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Zombi | 5 g | 60 min | 9.8 % |
| Whirlpool | zombi | 50 g | 20 min | 9.8 % |
| Dry Hop | zombi | 100 g | 2 day(s) | 9.8 % |