

Micro IPA

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

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 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 **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.4 kg (60.3%)	81 %	6
Grain	Płatki owsiane	0.33 kg (14.2%)	60 %	3
Grain	Pszeniczny	0.35 kg (15.1%)	80 %	4
Grain	Bobik	0.24 kg (10.3%)	40 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon Blanc	1 g	1 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP038 - Manchester Ale Yeast	Ale	Liquid	1 ml	White Labs