

# Micro IPA

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **23**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg (70.9%)	81 %	4
Grain	Płatki pszeniczne	1 kg (25.3%)	85 %	3
Grain	Caramunich® typ I	0.15 kg (3.8%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.5 %
Aroma (end of boil)	Sybilla	20 g	5 min	4.6 %
Whirlpool	Oktawia	20 g	0 min	7.1 %
Whirlpool	Sybilla	20 g	0 min	4.6 %