

# Micro IPA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **19**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (50.6%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (12.7%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (12.7%)	78 %	4
Grain	Płatki owsiane	0.7 kg (17.7%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	50 min	11 %
Aroma (end of boil)	Citra	30 g	1 min	12.9 %
Aroma (end of boil)	Amarillo	20 g	1 min	8.5 %
Dry Hop	amerykańskie	50 g	17 day(s)	10 %
Dry Hop	amerykańskie	100 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	liście kaffiru	10 g	Secondary	7 day(s)

## Notes

- 50g chmielu w 2 dniu fermentacji burzliwej  
100g chmielu na fermentację cichą  
10g kaffiru w formie herbatki (zalać wrzątkiem, doprowadzić do wrzenia) ostudzić - na cichą  
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