

# Micro IPA

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **22**
- SRM **3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	8 %
Whirlpool	Citra	50 g	7 min	14.2 %
Whirlpool	Marynka	30 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US 05	Ale	Dry	7.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Herbata Earl Grey	70 g	Secondary	1 day(s)