

## Micro IPA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **28**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (60%)	81 %	4
Grain	Słód owsiany Fawcett	0.3 kg (15%)	61 %	5
Grain	Pszeniczny	0.25 kg (12.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (10%)	60 %	3
Grain	Abbey Castle	0.05 kg (2.5%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum'21 PL	10 g	60 min	10.6 %
Whirlpool	Zula	25 g	1 min	8.3 %
Whirlpool	Amora preta	25 g	1 min	11 %