

# Micro IPA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **35**
- SRM **2.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński          | 3.5 kg (89.7%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.2 kg (5.1%)  | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (5.1%)  | 78 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 20 g   | 30 min | 12.3 %     |
| Boil                | Citra | 15 g   | 15 min | 12.3 %     |
| Boil                | Citra | 15 g   | 5 min  | 12.3 %     |
| Aroma (end of boil) | Citra | 15 g   | 0 min  | 12.3 %     |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 100 ml | Omega      |