

# Micro ipaa

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **11**
- SRM **2.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2200 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **2480 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **787.5 liter(s)**
- Total mash volume **1050 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **787.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **1955 liter(s)** of **76C** water or to achieve **2480 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	200 kg (66.7%)	81 %	4
Grain	Oats, Flaked	37.5 kg (12.5%)	80 %	2
Grain	Wheat, Flaked	25 kg (8.3%)	77 %	4
Adjunct	Maltodextryna	37.5 kg (12.5%)	100 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	500 g	40 min	15.5 %
Whirlpool	Ahtanum	5000 g	5 min	5 %
Dry Hop	Azacca	5000 g	1 day(s)	14 %
Dry Hop	Sabro	15000 g	4 day(s)	15 %
Dry Hop	Idaho 7	10000 g	4 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	5000 ml	White Labs