

## mikro ipka xxx

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **49**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.7 kg (31.8%)	80 %	4
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Viking Pale Ale malt	0.5 kg (22.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	15 g	60 min	13.6 %
Whirlpool	Strata	10 g	5 min	13.6 %
Whirlpool	Nelson Sauvín	20 g	5 min	10.7 %
Dry Hop	Strata	25 g	4 day(s)	13.6 %
Dry Hop	Nelson Sauvín	30 g	4 day(s)	10.7 %