

# polish mikro IPA

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- Gravity **8.3 BLG**
- ABV ---
- IBU **24**
- SRM **2.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (62.5%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (31.3%)  | 85 %  | 4   |
| Grain | dekstrynowy         | 0.2 kg (6.3%) | 80 %  | 15  |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Zombi | 5 g    | 60 min   | 9.8 %      |
| Whirlpool | zombi | 50 g   | 20 min   | 9.8 %      |
| Dry Hop   | zombi | 100 g  | 2 day(s) | 9.8 %      |