

IPkA light

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **2.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 2 kg (60.6%) | 83 % | 2.5 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1.3 kg (39.4%) | 81 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-------|------------|
| Aroma (end of boil) | BRU-1 | 40 g | 5 min | 14 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| OYL-091 Hornidal Kveik | Ale | Liquid | 150 ml | OMEGA |