

## light ipa

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **4.9**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (55.6%)	80 %	5.5
Grain	Strzegom Karmel 30	0.2 kg (7.4%)	75 %	35
Grain	Pilzneński	1 kg (37%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis