

light IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (76.9%) | 80 % | 7 |
| Grain | Monachijski | 0.5 kg (7.7%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Mosaic | 25 g | 30 min | 12 % |
| Boil | Simcoe | 30 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale | Liquid | 300 ml | Wyeast Labs |