

## Light ipa\_test

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **4.2**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	3
Grain	Żytni	0.5 kg (8.9%)	85 %	8
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Karmelowy Czerwony	0.1 kg (1.8%)	75 %	59
Grain	Płatki owsiane	0.5 kg (8.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	60 g	20 min	11 %
Dry Hop	Nelson Sauvin	100 g	7 day(s)	11 %