

# Light IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **46**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Strzegom Pilzniejszy	1 kg (28.6%)	80 %	4
Grain	Pszoniczny	0.5 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	20 g	60 min	9.5 %
Aroma (end of boil)	Rakau	20 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis