

Light Juicy IPA #2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **54**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (10%)	--- %	---
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Amarillo	50 g	20 min	9.5 %
Whirlpool	Mosaic	50 g	20 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis