waga lekka

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **21**
- SRM **2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.25 kg *(12.5%)*	60 %	3
Grain	Pszenica niesłodowana	0.25 kg *(12.5%)*	75 %	3
Grain	Pilzneński	1.5 kg *(75%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	5 g	60 min	13 %
Boil	calypso	15 g	10 min	13 %
Dry Hop	calypso	50 g	0 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pom	20 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min