Lite IPA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **15**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **1 %**
- Size with trub loss **60.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **65.8 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **87.7C**
- Add grains
- Keep mash **15 min** at **78C**
- Sparge using **48.4 liter(s)** of **76C** water or to achieve **65.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg *(92%)*	82 %	4
Grain	Viking Melanoidynowy	0.7 kg *(8%)*	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	lunga 80C	100 g	15 min	12.4 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.