

## Light IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **5.2**
- Style **American IPA**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt   | 4 kg (81.6%)  | 80 %  | 5   |
| Grain | Monachijski            | 0.2 kg (4.1%) | 80 %  | 16  |
| Grain | Jęczmień niesłodowany  | 0.4 kg (8.2%) | 75 %  | 2   |
| Grain | Briess - Carapils Malt | 0.2 kg (4.1%) | 74 %  | 3   |
| Grain | Carabohemian           | 0.1 kg (2%)   | 75 %  | 180 |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 30 g   | 60 min   | 13 %       |
| Boil      | Citra   | 10 g   | 15 min   | 12 %       |
| Boil      | Cascade | 15 g   | 15 min   | 6 %        |
| Whirlpool | Citra   | 20 g   | 0 min    | 12 %       |
| Whirlpool | Cascade | 15 g   | 0 min    | 6 %        |
| Dry Hop   | Citra   | 30 g   | 4 day(s) | 12 %       |
| Dry Hop   | Cascade | 30 g   | 4 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Mech irlandzki | 5 g    | Boil    | 10 min |
| Water Agent | Gips           | 4 g    | Mash    | 75 min |