

## Light ipa

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- Gravity **11.4 BLG**
- ABV ---
- IBU **45**
- SRM **3.8**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (65.2%)	80 %	3
Grain	Żytni	0.5 kg (10.9%)	85 %	8
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4
Grain	Karmelowy Czerwony	0.1 kg (2.2%)	75 %	59
Grain	Płatki owsiane	0.5 kg (10.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica	70 g	10 min	3.6 %
Boil	Riwaka	60 g	20 min	8.2 %
Dry Hop	Pacifica	30 g	7 day(s)	3.6 %
Dry Hop	Riwaka	40 g	7 day(s)	8.2 %
Dry Hop	Motuere	100 g	7 day(s)	14.9 %