

# Light IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **8.9**
- Style **American 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 **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (88.5%)	80 %	7
Grain	Briess - Rye Malt	0.1 kg (1.8%)	80 %	7
Grain	Briess - Munich Malt 10L	0.4 kg (7.1%)	77 %	20
Grain	Special B Malt	0.15 kg (2.7%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Boil	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Aroma (end of boil)	Cascade	30 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP039 - Nottingham Ale Yeast	Ale	Liquid	50 ml	White Labs