

Light neipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **69**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (63.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (21.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |
| Grain | Simpsons - Caramalt | 0.2 kg (4.3%) | 76 % | 69 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 7.3 % |
| Whirlpool | Sabro | 47 g | 20 min | 15.8 % |
| Whirlpool | Galaxy | 50 g | 20 min | 17.4 % |
| Dry Hop | Sabro | 50 g | 5 day(s) | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|---------|--------|------------|
| WLP067 - Coastal Haze | Ale | Culture | 50 g | --- |