

Light summer IPA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **30**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (90.9%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.3 kg (9.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Elani | 30 g | 60 min | 5.7 % |
| Boil | Elani | 50 g | 10 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|------------------|
| FM706 Żar tropików | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|----------|------|
| Spice | Ksylitol | 200 g | Bottling | --- |