

IPA light 2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Weyermann - Pale Ale Malt	3 kg (42.9%)	85 %	7
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3