

# IPA Light

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **11.1**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (81%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (11.9%)	80 %	25
Sugar	Glukoza	0.3 kg (7.1%)	80 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Whirlpool	Chinook	10 g	20 min	13 %
Whirlpool	Cascade	20 g	7 min	6 %
Dry Hop	Cascade	30 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis