

# IPkA light

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **2.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (60.6%)	83 %	2.5
Grain	Weyermann - Bohemian Pilsner Malt	1.3 kg (39.4%)	81 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	BRU-1	40 g	5 min	14 %
Aroma (end of boil)	Cascade	30 g	5 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091 Hornidal Kveik	Ale	Liquid	150 ml	OMEGA