

Lekka ipka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | pale ale | 15 kg (93.8%) | --- % | 4.5 |
| Grain | Amber Malt | 1 kg (6.3%) | 75 % | 43 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Boil | Citra | 50 g | 60 min | 12.5 % |
| Boil | Jarrylo | 35 g | 40 min | 15 % |
| Boil | Enigma (AUS) | 30 g | 20 min | 17.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |