

Lichtus EIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **61**
- SRM **16.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (93%)	80 %	7
Grain	Briess - Carapils Malt	0.1 kg (2.3%)	74 %	3
Grain	Carafa II	0.2 kg (4.7%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	5 g	50 min	13.5 %
Boil	Citra	5 g	40 min	13.5 %
Boil	Citra	5 g	30 min	13.5 %
Boil	Citra	5 g	20 min	13.5 %
Boil	Citra	5 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---