

# Light IPA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **53**
- SRM **3.7**
- 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)**

## 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)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (90.9%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	TnT	30 g	45 min	12.2 %
Whirlpool	TnT	70 g	5 min	12.2 %
Dry Hop	Saaz (Czech Republic)	50 g	4 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs