

# Light summer IPA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **30**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **62 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (90.9%)  | 80 %  | 5   |
| Grain | Karmelowy Czerwony   | 0.3 kg (9.1%) | 75 %  | 59  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Elani | 30 g   | 60 min | 5.7 %      |
| Boil    | Elani | 50 g   | 10 min | 5.7 %      |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory       |
|--------------------|------|--------|--------|------------------|
| FM706 Żar tropików | Ale  | Liquid | 40 ml  | Fermentum Mobile |

## Extras

| Type  | Name     | Amount | Use for  | Time |
|-------|----------|--------|----------|------|
| Spice | Ksylitol | 200 g  | Bottling | ---  |