

## Lite IPA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **29**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **20 min**
- Evaporation rate **22 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **6.8 liter(s)**

### Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **5.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.7 kg (48.3%)	81 %	4
Grain	Płatki owsiane	0.4 kg (27.6%)	60 %	3
Adjunct	Pszenica niesłodowana	0.1 kg (6.9%)	75 %	3
Grain	Żytni	0.25 kg (17.2%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	20 min	11 %
Whirlpool	Motueka	30 g	1 min	5.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	1100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Łuska ryżowa	100 g	Mash	100 min
Water Agent	Kwas fosforowy	4 g	Mash	60 min
Po 2ml do wysładzania i zacierania				
Water Agent	Chlorek wapnia	5 g	Mash	60 min