

## light ipa

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **6**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (50%)	80 %	5.5
Grain	Strzegom Karmel 30	0.5 kg (25%)	75 %	35
Grain	Pilznieński	0.5 kg (25%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis