

## lite belgian/ Lite IPA

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **29**
- SRM **6.4**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **1 %**
- Size with trub loss **60.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **65.8 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **87.7C**
- Add grains
- Keep mash **15 min** at **78C**
- Sparge using **47.8 liter(s)** of **76C** water or to achieve **65.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (44.4%)	82 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (22.2%)	80 %	20
Grain	Cara Ruby Castle	2 kg (22.2%)	72 %	49
Grain	Weyermann - Carapils	1 kg (11.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	lunga 80C	200 g	15 min	12.4 %