

## Light IPA

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **25**
- SRM **10.5**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **54C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (28.6%)	81 %	4
Grain	Weyermann Caramunich 3	0.5 kg (14.3%)	76 %	150
Grain	Żytni	1 kg (28.6%)	85 %	8
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Karmelowy żytni Strzegom	0.5 kg (14.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus USA	10 g	60 min	15 %
Boil	Centennial USA	15 g	15 min	8.5 %
Boil	Mosaic USA	15 g	5 min	11.7 %
Whirlpool	Mosaic USA	15 g	0 min	11.7 %
Whirlpool	Citra	15 g	0 min	14.2 %
Dry Hop	Mosaic USA	20 g	7 day(s)	11.7 %
Dry Hop	Citra	15 g	7 day(s)	14.2 %