

# Light Ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **62**
- SRM **4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (15.6%)	80 %	4
Grain	Viking Pale Ale malt	6.5 kg (84.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	50 g	60 min	14 %
Aroma (end of boil)	Cascade	50 g	15 min	8.4 %
Dry Hop	Cascade	50 g	5 day(s)	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis