

## waga lekka

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **21**
- SRM **2**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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 | Płatki pszeniczne     | 0.25 kg (12.5%) | 60 %  | 3   |
| Grain | Pszenica niesłodowana | 0.25 kg (12.5%) | 75 %  | 3   |
| Grain | Pilznieński           | 1.5 kg (75%)    | 81 %  | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | calypso | 5 g    | 60 min   | 13 %       |
| Boil    | calypso | 15 g   | 10 min   | 13 %       |
| Dry Hop | calypso | 50 g   | 0 day(s) | 13 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type  | Name                | Amount | Use for | Time   |
|-------|---------------------|--------|---------|--------|
| Spice | skórka słodkiej pom | 20 g   | Boil    | 10 min |
| Spice | curacao             | 20 g   | Boil    | 10 min |