

## IPA Light

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **11.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale           | 3.4 kg (81%)   | 80 %  | 35  |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.5 kg (11.9%) | 80 %  | 25  |
| Sugar          | Glukoza                    | 0.3 kg (7.1%)  | 80 %  | 0   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 40 g   | 60 min   | 13 %       |
| Whirlpool | Chinook | 10 g   | 20 min   | 13 %       |
| Whirlpool | Cascade | 20 g   | 7 min    | 6 %        |
| Dry Hop   | Cascade | 30 g   | 6 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |