

## light ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.9**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (55.6%) | 80 %  | 5.5 |
| Grain | Strzegom Karmel 30   | 0.2 kg (7.4%)  | 75 %  | 35  |
| Grain | Pilzneński           | 1 kg (37%)     | 81 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 15 g   | 30 min | 12 %       |
| Aroma (end of boil) | Cascade | 10 g   | 5 min  | 6 %        |
| Aroma (end of boil) | Mosaic  | 10 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Citra   | 10 g   | 5 min  | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |