

# 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  |