

Light ipa

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **18**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	1.5 kg (50%)	61 %	5
Grain	Pale Malt (2 Row) UK	1 kg (33.3%)	78 %	6
Grain	Weyermann - Carapils	0.5 kg (16.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Whirlpool	Simcoe	70 g	---	13.2 %
Dry Hop	Simcoe	50 g	1 day(s)	13.2 %
Dry Hop	Topaz	100 g	1 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	100 ml	White Labs