

# Old Goat Light IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **76**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg (62.5%)	80 %	14
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4
Grain	Słód pszeniczny Bestmalz	0.6 kg (12.5%)	82 %	5
Grain	Abbey Castle	0.4 kg (8.3%)	80 %	45
Sugar	Honey	0.25 kg (5.2%)	75 %	2
Dry Extract	Briess DME - Pilsen Light	0.25 kg (5.2%)	95 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	13 %
Aroma (end of boil)	Mosaic	35 g	15 min	10 %
Aroma (end of boil)	Citra	60 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Fermentis