

LA Lucifer

- Gravity **14 BLG**
- ABV ---
- IBU **73**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (70%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (10%) | 85 % | 4 |
| Grain | Rye, Flaked | 0.9 kg (15%) | 78.3 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Whirlpool | Warrior | 15 g | 10 min | 15.5 % |
| Whirlpool | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Amarillo | 30 g | 20 min | 12 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|----------|------|
| Other | Kwas askorbionowy | 2 g | Bottling | --- |
| Other | Cukier | 85 g | Bottling | --- |