

## Lekka IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **2.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Keep mash **1 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński        | 1.5 kg (33.3%) | 80 %  | 4   |
| Grain   | Pale Malt (2 Row) Bel      | 1 kg (22.2%)   | 80 %  | 4.5 |
| Grain   | Bestmalz Carmel Pils       | 0.2 kg (4.4%)  | 75 %  | 3.5 |
| Grain   | Briess - Wheat Malt, White | 0.2 kg (4.4%)  | 85 %  | 5   |
| Adjunct | Płatki pszeniczne          | 0.8 kg (17.8%) | 60 %  | 3   |
| Adjunct | Płatki owsiane             | 0.8 kg (17.8%) | 60 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Aroma (end of boil) | Cascade  | 10 g   | 10 min | 6 %        |
| Aroma (end of boil) | Citra    | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Amarillo | 10 g   | 10 min | 9.5 %      |
| Whirlpool           | Cascade  | 10 g   | 10 min | 6 %        |
| Whirlpool           | Citra    | 10 g   | 10 min | 12 %       |
| Whirlpool           | Amarillo | 10 g   | 10 min | 9.5 %      |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Cascade  | 30 g | 7 day(s) | 6 %   |
| Dry Hop | Citra    | 30 g | 7 day(s) | 12 %  |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 700 ml | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | Laktoza        | 300 g  | Boil    | 10 min |
| Flavor | Maltodekstryna | 300 g  | Boil    | 10 min |