

# LENIWA IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (91.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (5.5%)	79 %	16
Grain	Karmelowy Czerwony	0.15 kg (2.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Mosaic	20 g	60 min	10 %
Boil	Citra	10 g	5 min	12 %
Boil	Centennial	10 g	5 min	10.5 %
Dry Hop	Simcoe	33 g	0 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's