

Leszy v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **29.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **36.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (59.3%) | 79 % | 6 |
| Grain | Strzegom Barwiący | 0.5 kg (7.4%) | 68 % | 1300 |
| Grain | Karmelowy Strzegom | 0.25 kg (3.7%) | 75 % | 300 |
| Grain | Strzegom Golden Ale | 2 kg (29.6%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 15 g | 25 min | 6 % |
| Boil | Summit | 30 g | 55 min | 17 % |
| Boil | Summit | 15 g | 10 min | 17 % |
| Boil | Cascade | 30 g | 0 min | 6 % |
| Dry Hop | Cascade | 55 g | 5 day(s) | 6 % |
| Boil | Summit | 55 g | 0 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 500 ml | Fermentum Mobile |