

# Leszy

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **77**
- SRM **32**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (85.9%)	79 %	6
Grain	Jęczmień palony obłuszczoney	0.4 kg (4.9%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.1%)	73 %	1001
Grain	Karmelowy Strzegom	0.25 kg (3.1%)	75 %	150
Grain	Weyermann - Carafa I	0.25 kg (3.1%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	11.3 %
Boil	Eureka!	10 g	50 min	18 %
Boil	Southern Cross	10 g	50 min	14 %
Boil	Chinook	10 g	30 min	11.3 %
Boil	Eureka!	10 g	30 min	18 %
Boil	Southern Cross	10 g	30 min	14 %
Aroma (end of boil)	Chinook	10 g	30 min	11.3 %

Aroma (end of boil)	Eureka!	10 g	30 min	18 %
Aroma (end of boil)	Southern Cross	10 g	30 min	14 %
Dry Hop	Chinook	20 g	5 day(s)	11.3 %
Dry Hop	Eureka!	20 g	5 day(s)	18 %
Dry Hop	Southern Cross	20 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's