

Lichtus America IPA - HOMEBREW TALK

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **6.2**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **53 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **1 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 30L	0.3 kg (5.4%)	75 %	59
Grain	Słód pilzeński STRZEGOM	1 kg (18%)	85 %	4
Grain	Briess - 6 Row Brewers Malt	1.5 kg (27%)	78 %	4
Grain	Pszeniczny	0.6 kg (10.8%)	85 %	4
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (27%)	80.5 %	6
Grain	Simpsons - Maris Otter	0.65 kg (11.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Palisade	20 g	30 min	6.1 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Citra	50 g	2 min	13.5 %

Dry Hop	Palisade	30 g	4 day(s)	6.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile