

# LSM - Laktoza Sycona Malinami

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **72**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (77.4%)	80 %	7
Grain	Pszeniczny	1 kg (12.9%)	85 %	4
Grain	Monachijski	0.5 kg (6.5%)	80 %	16
Grain	Cara Gold Castlemalting	0.25 kg (3.2%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Centennial	30 g	10 min	10.5 %
Boil	Simcoe	30 g	5 min	13.2 %
Boil	Citra	30 g	1 min	12 %
Boil	Bravo	20 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile