

NE Lichtus IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3.5 kg (59.6%) | 80.5 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (17%) | 81 % | 6 |
| Grain | Briess - Carapils Malt | 0.5 kg (8.5%) | 74 % | 3 |
| Grain | Płatki owsiane | 0.22 kg (3.7%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.25 kg (4.3%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 0.4 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Citra | 17 g | 60 min | 13.5 % |
| Boil | Mosaic | 15 g | 30 min | 12 % |
| Boil | Citra | 15 g | 10 min | 13.5 % |
| Boil | Mosaic | 19 g | 10 min | 12 % |
| Boil | Citra | 30 g | 2 min | 13.5 % |
| Boil | Mosaic | 30 g | 2 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 100 ml | Wyeast Labs |