

# Lekka APA

- Gravity **8.3 BLG**
- ABV ---
- IBU **28**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **66 C**, Time **15 min**
- Temp **68 C**, Time **15 min**
- Temp **70 C**, Time **15 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (51.3%)	85 %	7
Grain	Carahell	0.8 kg (20.5%)	77 %	26
Grain	Caraaroma	0.1 kg (2.6%)	78 %	400
Grain	Rye, Flaked	0.6 kg (15.4%)	78.3 %	4
Grain	Oats, Flaked	0.4 kg (10.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Citra	15 g	5 min	12 %
Boil	Rakau (NZ)	15 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Kveik	Ale	Liquid	250 ml	Fermentum Mobile
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## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	69 min
Fining	Mech Irlandzki	3 g	Boil	15 min