

# Letnie Lekkie

- Gravity **8.8 BLG**
- ABV ---
- IBU **23**
- SRM **3.2**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **11.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **70 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (100%) | 81 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | magnum | 10 g   | 50 min | 10 %       |
| Whirlpool | saaz   | 10 g   | 10 min | 3 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| safale us-05 | Ale  | Slant | 200 ml | Fermentis  |