Lekkie Pale Ale

- Gravity **11 BLG**
- ABV **---**
- IBU **21**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(84.1%)*	80 %	5
Grain	Abbey Malt Weyermann	0.3 kg *(5.6%)*	75 %	45
Grain	Strzegom Karmel 600	0.05 kg *(0.9%)*	68 %	601
Grain	Strzegom Wiedeński	0.5 kg *(9.3%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	2 g	60 min	11.3 %
Boil	Amarillo	15 g	60 min	9.5 %
Boil	East Kent Goldings	10 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.