

Lekka IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **70 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (35.7%)	80 %	4
Grain	Pale Malt (2 Row) Bel	1.8 kg (28%)	80 %	4.5
Grain	Bestmalz Carmel Pils	0.11 kg (1.7%)	75 %	3.5
Adjunct	Płatki owsiane	1 kg (15.5%)	60 %	3
Adjunct	Płatki pszeniczne	1 kg (15.5%)	60 %	3
Grain	Briess - Wheat Malt, White	0.23 kg (3.6%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	50 min	4 %
Whirlpool	Cascade	10 g	10 min	6 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	10 g	10 min	9.5 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Cascade	40 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	700 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Boil	10 min
Flavor	Maltodekstryna	300 g	Boil	10 min

Notes

- Laktoza i maltodekstryna dodajemy na 10 min przed końcem gotowania.
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