

# Lekka Pipa

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- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.1%)	81 %	53
Sugar	cukier	0.14 kg (2.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	lunga	50 g	1 min	11 %
Whirlpool	Chinook	25 g	5 min	13 %