

# Lekki Ale

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM **11.4**
- Style **American Brown Ale**

## 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 **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (37.5%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (37.5%)	80 %	5
Grain	Special B Malt	0.5 kg (12.5%)	65.2 %	315
Grain	Płatki pszeniczne	0.5 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	36 min	9.7 %
Aroma (end of boil)	Centennial	30 g	5 min	9.7 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Dry Hop	Centennial	30 g	6 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---