

# lekkie ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **2 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (7%)	79 %	130
Grain	Viking Pilsner malt	2 kg (46.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	5 g	50 min	15 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Mosaic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	10 min
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