

# Lekkie Ale

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **28**
- SRM **3.2**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (87.5%)	80 %	5
Grain	Żytni	0.25 kg (6.3%)	85 %	8
Grain	Płatki owsiane	0.25 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	15 min	7.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	7.5 %
Boil	Magnat	19 g	45 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew