

# Lekkie Pale Ale

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- Gravity **12.9 BLG**
- ABV ---
- IBU **25**
- SRM **5.1**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5.55 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.5%)	79 %	16
Grain	Strzegom Monachijski typ II	0.4 kg (7.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	boadicea	25 g	60 min	5.2 %
Boil	southern cross	15 g	15 min	13.9 %
Boil	Southern cross	15 g	5 min	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---