

# LENIWA IPA

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (91.7%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.5%)  | 79 %  | 16  |
| Grain | Karmelowy Czerwony         | 0.15 kg (2.8%) | 75 %  | 59  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 20 g   | 60 min   | 13 %       |
| Boil    | Mosaic     | 20 g   | 60 min   | 10 %       |
| Boil    | Citra      | 10 g   | 5 min    | 12 %       |
| Boil    | Centennial | 10 g   | 5 min    | 10.5 %     |
| Dry Hop | Simcoe     | 33 g   | 0 day(s) | 13.2 %     |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |