

# Chmielowiec lager lekki

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- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **30 min**
- Temp **80 C**, Time **20 min**

## Mash step by step

- Heat up **50 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **30 min** at **75C**
- Keep mash **20 min** at **80C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (80%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (10%)	81 %	6
Grain	Strzegom Karmel 150	0.5 kg (5%)	75 %	150
Grain	Oats, Flaked	0.5 kg (5%)	80 %	2

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	450 g	Secondary	7 day(s)