

LDPA - Lekko Dymione Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **28.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny wędzony dębem, Viking Malt	1 kg (18.5%)	80 %	3
Liquid Extract	Ekstrakt słodowy Pale Ale, Bruntal	1.7 kg (31.5%)	80 %	35
Grain	Pale Ale, Viking Malt	2 kg (37%)	80 %	5
Adjunct	Płatki Jęczmienne błyskawiczne	0.5 kg (9.3%)	85 %	3
Grain	Jęczmienny dekstrynowan, Viking Malt	0.2 kg (3.7%)	75 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28.3 g	65 min	11.6 %
Aroma (end of boil)	Centennial	28.3 g	1 min	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.75 g	---