

Lekka IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **2.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Keep mash **1 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (33.3%)	80 %	4
Grain	Pale Malt (2 Row) Bel	1 kg (22.2%)	80 %	4.5
Grain	Bestmalz Carmel Pils	0.2 kg (4.4%)	75 %	3.5
Grain	Briess - Wheat Malt, White	0.2 kg (4.4%)	85 %	5
Adjunct	Płatki pszeniczne	0.8 kg (17.8%)	60 %	3
Adjunct	Płatki owsiane	0.8 kg (17.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Whirlpool	Cascade	10 g	10 min	6 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	10 g	10 min	9.5 %

Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	700 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	300 g	Boil	10 min
Flavor	Maltodekstryna	300 g	Boil	10 min