

Lekka Pipa

- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **5.5**

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 **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (81.4%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.1%) | 85 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (8.1%) | 81 % | 53 |
| Sugar | cukier | 0.14 kg (2.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Aroma (end of boil) | lunga | 50 g | 1 min | 11 % |
| Whirlpool | Chinook | 25 g | 5 min | 13 % |