

LekkaWcipa2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **66 C**, Time **30 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (38.6%) | 81 % | 26 |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny suchy | 1.1 kg (25%) | 99 % | 9 |
| Grain | Briess - Pale Ale Malt | 0.8 kg (18.2%) | 80 % | 7 |
| Grain | Pilzneński | 0.5 kg (11.4%) | 81 % | 4 |
| Grain | Pszeniczny | 0.3 kg (6.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 17 g | 20 min | 12.8 % |
| Boil | Strata | 17 g | 20 min | 15.5 % |
| Boil | Mosaic | 13 g | 5 min | 12.8 % |
| Boil | Strata | 13 g | 5 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 12.8 % |
| Aroma (end of boil) | Strata | 20 g | 0 min | 15.5 % |
| Whirlpool | Mosaic | 20 g | 20 min | 12.8 % |
| Whirlpool | Strata | 20 g | 20 min | 15.5 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 12.8 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Strata | 30 g | 4 day(s) | 15.8 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 05 | Ale | Dry | 11 g | Fermentis |