

lekkie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **48**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (61.5%)	79 %	6
Grain	Płatki owsiane	0.4 kg (12.3%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (12.3%)	85 %	3
Grain	Strzegom Pilzneński	0.45 kg (13.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	9.5 %
Boil	Centennial	20 g	15 min	9.5 %
Boil	Centennial	10 g	0 min	9.5 %
Dry Hop	Citra	50 g	7 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale