

# lekkie\_ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Viking Pilsner malt	5 kg (41.7%)	82 %	4
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3
Grain	3 Płatki pszeniczne	1 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pułaski	30 g	60 min	8.9 %
Boil	oktawia	30 g	60 min	7.8 %
Boil	perle	30 g	60 min	4.4 %
Boil	pułaski	60 g	5 min	8.9 %
Boil	oktawia	60 g	10 min	7.8 %
Boil	perle	60 g	15 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	40 ml	White Labs