

# LeKKo

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (78.9%)	85 %	7
Grain	Płatki owsiane	0.3 kg (7.9%)	85 %	3
Grain	Weyermann diastatyczny	0.5 kg (13.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern cross	10 g	40 min	12.6 %
Boil	Motueka	10 g	10 min	6.3 %
Boil	Amarillo	10 g	10 min	9.8 %
Whirlpool	Motueka	20 g	15 min	6.3 %
Whirlpool	Amarillo	20 g	15 min	9.8 %
Dry Hop	Southern cross	20 g	3 day(s)	12.6 %
Dry Hop	Motueka	20 g	3 day(s)	6.3 %
Dry Hop	Amarillo	20 g	3 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis