

Leszy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **3.8**
- Style **American Pale Ale**

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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (81.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 78 % | 16 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Equinox | 15 g | 60 min | 13.1 % |
| First Wort | Waimea | 15 g | 60 min | 15.1 % |
| Aroma (end of boil) | Waimea | 30 g | 5 min | 15.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Flavor | peły sosnowe | 250 g | Boil | 30 min |
| Flavor | peły sosnowe | 300 g | Boil | 5 min |