

# Letnie Lekkie

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- Gravity **8.8 BLG**
- ABV ---
- IBU **23**
- SRM **3.2**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **11.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **70 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	10 g	50 min	10 %
Whirlpool	saaz	10 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Ale	Slant	200 ml	Fermentis