

# Lichtus AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **76**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (81.4%)	78 %	5
Grain	Caramel/Crystal Malt - 40L	0.4 kg (6.8%)	69 %	150
Grain	Aromatic Malt	0.2 kg (3.4%)	78 %	51
Grain	Briess - Pilsen Malt	0.5 kg (8.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	25 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	20 g	---

## Notes

- wysładzanie 12 l 80 st C  
*Aug 31, 2017, 7:36 PM*