

# Lichtus America IPA - HOMEBREW TALK

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.51 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (82%)	80.5 %	6
Grain	Caramel/Crystal Malt - 20L	0.4 kg (6.6%)	75 %	39
Grain	Weyermann - Light Munich Malt	0.3 kg (4.9%)	82 %	14
Grain	Weyermann - Carapils	0.3 kg (4.9%)	78 %	4
Grain	Wheat, Torrified	0.1 kg (1.6%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	28 g	30 min	13 %
Boil	Cascade PL	40 g	30 min	5.2 %
Boil	Palisade	15 g	15 min	6.1 %
Boil	Cascade PL	40 g	15 min	5.2 %
Boil	Palisade	30 g	5 min	6.1 %
Dry Hop	Cascade PL	50 g	4 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP051 - California Ale V Yeast	Ale	Liquid	29.6 ml	White Labs
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## Notes

- enohs homebrewtalk  
*Dec 5, 2017, 6:03 PM*