

## Lisek v3

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (88.3%)	82 %	4
Grain	Viking Wheat Malt	0.45 kg (11.7%)	83 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga polish hops	15 g	60 min	12.9 %
Boil	lunga polish hops	15 g	10 min	12.9 %
Aroma (end of boil)	lunga polish hops	20 g	1 min	12.9 %
Aroma (end of boil)	Cascade	25 g	5 min	6.8 %
Whirlpool	Cascade	25 g	0 min	6.8 %
Dry Hop	Simcoe	50 g	5 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis