

NE Lichtus IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (59.6%)	80.5 %	4
Grain	Strzegom Pszeniczny	1 kg (17%)	81 %	6
Grain	Briess - Carapils Malt	0.5 kg (8.5%)	74 %	3
Grain	Płatki owsiane	0.22 kg (3.7%)	85 %	3
Grain	Abbey Malt Weyermann	0.25 kg (4.3%)	75 %	45
Grain	Płatki pszeniczne	0.4 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	60 min	13.5 %
Boil	Mosaic	15 g	30 min	12 %
Boil	Citra	15 g	10 min	13.5 %
Boil	Mosaic	19 g	10 min	12 %
Boil	Citra	30 g	2 min	13.5 %
Boil	Mosaic	30 g	2 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs