

Zachodni Lichtus IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **53 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **1 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (48.4%)	80.5 %	4
Grain	Strzegom Pale Ale	2.5 kg (48.4%)	79 %	6
Dry Extract	glukoza	0.17 kg (3.3%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Citra	20 g	40 min	13.5 %
Boil	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Cascade	30 g	2 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentum Mobile