

# LEKKA APA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **93**
- SRM **3.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **37.4 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Pilzneński	3.5 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %
Boil	Summit	50 g	50 min	17 %
Boil	Mosaic	40 g	25 min	11.8 %
Boil	Mosaic	20 g	5 min	11.8 %
Aroma (end of boil)	citra	50 g	0 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile
US West Coast	Ale	Dry	10 g	Gozdawa