

# Lekka IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **70 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (35.7%)	80 %	4
Grain	Pale Malt (2 Row) Bel	1.8 kg (28%)	80 %	4.5
Grain	Bestmalz Carmel Pils	0.11 kg (1.7%)	75 %	3.5
Grain	Płatki owsiane	1 kg (15.5%)	60 %	3
Grain	Płatki pszeniczne	1 kg (15.5%)	60 %	3
Grain	Briess - Wheat Malt, White	0.23 kg (3.6%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Cascade	10 g	10 min	6 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Cascade	40 g	5 day(s)	6 %
Boil	Lublin (Lubelski)	30 g	40 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-33	Ale	Slant	700 ml	Fermentis
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