

# lekka ipka

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **28**
- SRM **5.7**
- 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 **4 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.8 kg (33.3%)	81 %	4
Grain	Pszeniczny	0.6 kg (25%)	85 %	4
Grain	Monachijski	0.8 kg (33.3%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (8.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	5 g	60 min	14.3 %
Boil	admiral	5 g	30 min	14.3 %
Boil	Citra	5 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Whirlpool	Rakau (NZ)	20 g	10 min	9.5 %
Whirlpool	Mosaic	10 g	10 min	10 %
Dry Hop	Rakau (NZ)	30 g	5 day(s)	9.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us 05	Ale	Dry	11.5 g	---