

# Lekkie

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **29**
- SRM **3.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (44.4%)	80 %	5
Grain	Viking Żytni	0.5 kg (22.2%)	85 %	8
Grain	Viking Monachijski typ II	0.2 kg (8.9%)	79 %	22
Grain	Viking Pale Cookie	0.15 kg (6.7%)	75 %	25
Grain	Płatki owsiane	0.2 kg (8.9%)	85 %	3
Grain	Viking Wheat Malt	0.2 kg (8.9%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	16.8 %
Whirlpool	Cascade	25 g	15 min	6.8 %
Dry Hop	El Dorado	20 g	3 day(s)	15 %
Dry Hop	Mosaic	10 g	3 day(s)	11.8 %
Dry Hop	Citra	20 g	3 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale