

# Lekko Pod Wplywem

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **19**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (48.1%)	80 %	5
Grain	Golden ale	1 kg (37%)	80 %	12
Grain	honig	0.2 kg (7.4%)	80 %	6
Grain	Oats, Flaked	0.2 kg (7.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	15 min	7.1 %
Whirlpool	Centennial	40 g	0 min	10.5 %
Whirlpool	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hothead Ale	Ale	Liquid	1000 ml	---

## Notes

- Chmiel na Whirlpool na 20 minut w 80 C  
*Jun 18, 2018, 8:42 AM*